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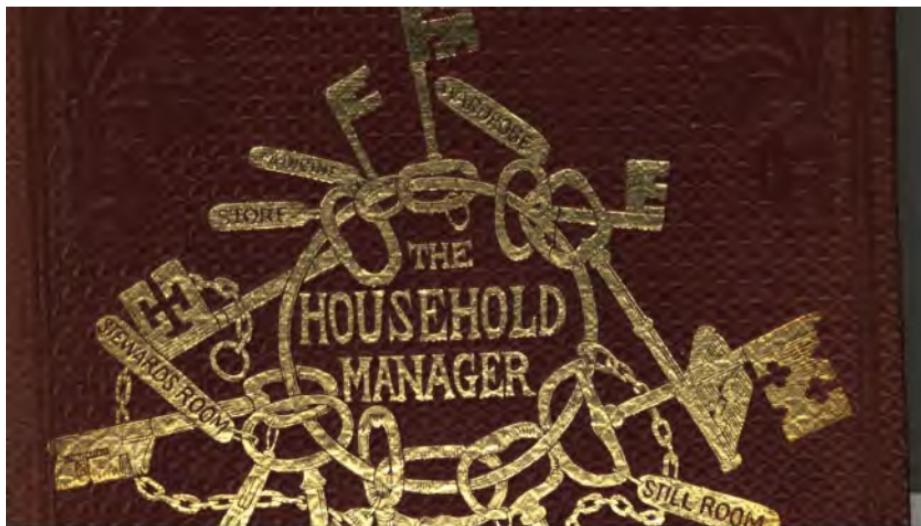
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THE
HOUSEHOLD MANAGER;

BEING A

PRACTICAL TREATISE

UPON THE VARIOUS DUTIES IN LARGE OR SMALL
ESTABLISHMENTS,

From the Drawing-Room to the Kitchen.

BY

CHARLES PIERCE,
MAÎTRE D'HÔTEL.

*Upwards of twenty years at the Russian Embassy, and for some years at Chirk Castle, in the family of Colonel Myddelton Biddulph,
Master of the Queen's Household.*

THIRD EDITION, REVISED AND ENLARGED.



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PREFACE TO THE FIRST EDITION.

THE object of this work, which professes to be only suggestive, is, to remove discontent and to create harmony in households, by pointing out, with brevity, the precise nature of the services required from each domestic, and the advantages he procures for himself and his employers by fulfilling these services with scrupulous fidelity.

In endeavouring to give the outline of the various duties of the different members of the household, the author may perhaps be opposed in opinion to those who fill such situations; but his motive has been to show, in the most friendly spirit, the nature of those services, conduced to the pleasure of the host and his guests, and the perfect fulfilment of the avocation of the servant through his various duties.

The social feeling which binds men to each other with the happiest results, dominates at the convivial board, but it needs, for its constituents, to be properly participated in by those who are served, and those who serve. This truth is felt from the palace, through the various grades of society, to the *champêtre* enjoyment—be the meeting the banquet

of an emperor, or the *recherche* feast of the Amphitryon of the day.

The general who looks forward to the successful termination of his coming engagement, first, with careful study and practised thought, views in pre-science each possible exigency, and provides a means to meet it, strategically considering the country in which his scene of action is laid, and the appliances in all respects necessary to his victory.

And so with the giver of a feast. He furnishes himself with a household capable and ready to carry out his commands, and provide in all respects, to the utmost, to effect that *chef-d'œuvre*, the “finished feast,” from which each guest within the circle of the enjoyment departs in praise of the exquisiteness of all in which he has participated, leaving the heart of the honourable host with the delighted feeling, that what he has effected has been in every way triumphant.

Although other works on the household have preceded this, yet it is trusted that herein may be found some points worthy the attention of both masters and servants.

PREFACE TO THE THIRD EDITION.

THE sale of two large editions of the **HOUSEHOLD MANAGER** induces the author to hope that it has commended itself to the judgment of the public. In preparing this third edition for the press, he has revised it throughout, and added a number of Receipts, which will, he believes, be found useful, and which are not generally known. It is gratifying to the author to find that his motives and objects have been so generally understood and appreciated by the press, whose generous criticisms have laid him under deep obligations. He hopes that the present edition of his book may be found still more worthy of their commendation, and still more useful to those for whom it was more especially designed.

OPINIONS OF THE PRESS
ON THE
FIRST EDITION
OF
THE "HOUSEHOLD MANAGER."

Morning Herald.

The professed object of the author in this work is to remove the cause of discontent in families, by pointing out to servants the precise duties which belong to their respective departments, and thus enabling them to act in harmony with each other, to the great advantage of themselves, as well as of their employers. That the great experience of Mr. Pierce should well qualify him for the task he has undertaken, there can be no doubt. From his boyhood he has been in various noble families up to the present time, when he figures as *maitre d'hôtel* to the Russian Ambassador; and we must say that, judging from the specimen before us, he is well calculated to write an amusing, as well as a useful book on the subject.

Morning Chronicle.

Mr. Charles Pierce, the *maitre d'hôtel* of the Russian embassy, not only tells us what to eat, but he also tells us how to eat it, and add to the enjoyments of the table the reflective zest of a well-ordered household in connexion with it. It is not every one that is a Russian Ambassador; but, nevertheless, there are not a few persons, with large and even small establishments, to whom a perusal, if not a study, of Mr. Charles Pierce's work may be profitable. To most it will be instructive, and certainly to all it will be amusing, from the variety of information which it contains on practical points of life. "No man is a friend to his *valet de chambre*," says the proverb; but it is seldom the great can learn so pleasantly and so profitably what their servants expect from them, and what they are ready to do for them, as in this truly admirable work by Mr. Charles Pierce, *maitre d'hôtel*.

Morning Post.

The fact that Mr. Pierce is attached to the establishment of the Russian embassy, famous for the correctness and refinement of its taste in all matters relating to the *ménage*, is in itself a sufficient guarantee for the excellence of this little manual. The author takes an enlarged view of his subject, and not only points out the best means of cooking a dinner, but directs attentions to the whole arrangements necessary for the successful conduct of a gentleman's establishment. The work is full of useful information, conveyed in the most agreeable manner; and, if we are not much mistaken, it will become a recognized authority on the many really important subjects of which it treats.

Morning Advertiser.

Unlike more pretentious works, this book is really and entirely what it professes to be, a practical treatise on the subject to which it refers, written by a man who is thoroughly acquainted with it in every department, and can speak with authority on every point. The whole management of a large household is minutely described, and especially as relates to the difficult art of giving dinners or parties in an elegant, refined, and comfortable style. A number of admirable bills of fare are given for large or small numbers, for each month in the year, and for both town and country. Valuable, however, as Mr. Pierce's work unquestionably is, it possesses the further recommendation of being written in a lively, chatty strain, which makes it amusing as a book merely to read as well as study. It is studded with anecdotes of diners and dining—all interesting.

The Sun.

A practical *pendant* to the celebrated "works" of the "Great Carême," of Ude, of Soyer, Webster, Walker, Adams, Kitchiner, and Francatelli!—those masters of the *ménage*—those chiefs of the *cuisine*—those wonder-workers in the production of the *entrée*, the *entremet*, the *hors-d'œuvre*, the *pièce de résistance*. His work is designed with a view to the application of its hints upwards and downwards, from palatial festivities to *champêtre* enjoyments. How wise, how tender, how delicious some of these hints are in their mere tendency! Hints in regard to decanting wine; in regard to the mixing of a salad; in regard to the dainty art (or rather science we should call it) of carving! . . . Is not the book, obviously,

one to be eagerly dipped into by any one who can lay a hand upon it, from the drawing-room to the kitchen; by those who, whether as employers or employed, have part either in large or in small establishments? Assuredly, and as a work of this class, we commend it alike to high and to low with all imaginable cordiality.

Daily Telegraph.

Mr. Pierce, who is known principally by his connexion with the Russian embassy, is the author of a book which, of its class and style, is probably the most elaborate and the best written we ever remember to have perused. It affords a variety of facts and plans connected with every department of a household, and with all its different exigencies, valuable to the persons concerned in a subordinate position, and to those who have to depend upon their exertions. Mr. Pierce evidently writes after long experience in the very best quarters, and his opinion should be considered with deference and respect.

Sunday Times.

This is one of the most useful household books that have come under our notice. It not only precisely defines the duties of each servant in an establishment, whether it be large or small, but gives to each every advice and instruction that can facilitate the performance of those duties, the most minute of which have received the same careful attention as the seemingly most important. In fact, there is no conceivable duty in household management that does not find a place in its pages. It should be in the hands of every manager, who is not already fully experienced in his business, and of every servant, to whom it will be found amusing as well as instructive; for the author, giving the evident result of many years of practical experience, has relieved the dryness of mere instruction by interspersing his book with numerous interesting anecdotes *d propos* to his subject. The most explicit details are given alike for every-day routine and for the grand occasion; for the ball with its thousands, and the dinner with its hundreds of guests; for the bachelor's party, and the "family dinner." With the "Household Manager" in his hand, the bachelor without servants will be at no loss to provide a good dinner for his cozy party of eight or ten, at half an hour's notice; and the paterfamilias of limited income will learn how most readily to provide, on extraordinary occasions, an entertainment for his friends, presenting the most of elegance and comfort, combined with zomzy.

The Press.

This book shows how domestic affairs are managed in families of the highest rank. Yet much of the information, as, for example, on the art of dinner-giving, on the best method of brewing, on the management of servants, and on the economy of a well-regulated household, is suited to that great middle class which of late years has expanded so wonderfully through the country, and especially in London; as shown by the rise of those splendid suburbs, Belgravia and Tyburnia. The hints on dining are of general application. On wines and *liqueurs* the *maitre d'hôtel* speaks with precision. The volume has the merit of being original, and of being written with perfect knowledge of the subjects discussed. The whole volume is penned with considerable spirit and taste.

Literary Gazette.

Mr. Charles Pierce, *maitre d'hôtel*, offers practical advice, worthy the attention of both masters and dependents. In separate chapters the author treats of all departments of an establishment, from the drawing-room to the kitchen, the library alone excepted, which may be our plea for only slightly noticing a work otherwise dealing with subjects of the utmost consequence to comfort and luxury in life. On points of law connected with servants, and on a variety of miscellaneous subjects bearing upon domestic economy, useful information will be found in this manual, as well as the more ordinary topics of cookery, and household management and accounts.

Court Circular.

This work, our readers must understand, is not simply a cookery-book, although the *cuisine* is, perhaps, the principal feature in its pages; nor is it one that a Kitchiner or a Soyer would have written; but it is a brief and well-compressed history of the physiology of a household, the result of the experience of a master of his art, who takes a wide range of subjects, and talks with as much ease and fluency upon Esau's mess of pottage, as he does upon *côtelettes d la Maintenon*. . . . A multitude of subjects in connexion with household matters is touched upon with confidence and discrimination, by one who appears thoroughly acquainted with the subject upon which he writes, and who, with a praiseworthy motive, would make other persons, as wise as himself. Need we say more in commendation of "The Household Manager?"



THE HOUSEHOLD MANAGER.

United Service Gazette.

A practical treatise upon the various duties in large or small establishments. Mr. Pierce's valuable work is full of instructive matter from beginning to end, not alone to the employer, but it also contains most excellent advice to domestics, and we do not know of any more suitable book to make a new-year's gift than Pierce's "Household Manager."

Court Journal.

This work explains in a very clear and business-like way the management of a first-class household, where a regular set of servants is kept. It will be found highly useful to those who desire information on this subject.

The Leader.

Aristotle, treating of ethics, was not more impressed by the importance of his subject than Mr. Pierce when treating of removes and wines, of servants and cellarers. The art of governing a household is thoroughly explained, from a somewhat lofty point of view—with the supplementary arts of cookery, of ordering a bill of fare, choosing wines, laying tables, preparing for a ball, brewing, and engaging servants. It is a readable handbook, which, with its quaint quotations and seasoning of anecdote, will interest even those who have no household to manage. It is mainly important, however, to the cook and his master; for the kitchen is still unregenerate; it is still true that in England "one does not dine, one eats."

The Era.

This is a practically useful work, giving a great deal of information and suggestion on domestic affairs which the housekeeper will prize. There is, moreover, a good deal of lively anecdote in its pages, which are altogether very agreeably written.

The Civil Service Gazette.

In this work there is much to interest the general reader, as well as mistresses of families, for whose benefit it has been especially compiled. Mr. Pierce conveys information in the pleasantest manner, and his style is agreeably interspersed with anecdotes. "The Household Manager" will be found of great service to ladies of rank and position, as it contains the amplest directions for the management of large establishments. It contains many valuable hints; and, as a

compendium of general housekeeping knowledge, we conscientiously recommend "The Household Manager" to all persons interested in the regularity and government of a first-rate *ménage*.

The Athenæum.

This is a useful and amusing book, written with much commonsense, with some complacency, and that spice of allusion and fine language that gives it a not unpleasant savour. Mr. Pierce appears to be a well-read no less than a well-conditioned man: he knows by heart the "Book of the Boudoir" and the "Book without a Name"; gives honour due to Mr. Walker, of original memory; talks of Mr. Leigh Hunt and Cardinal Wolsey; and cites the rise and progress of Dodsley, the footman-publisher, and Baron Ward, the groom-minister of the Duke of Parma, in laudable encouragement of the servant, be his station what it may, to improve his mind. In short, we can seriously say that we have rarely met the same amount of good commonsense served up more amusingly.

Lady's Newspaper.

Upon the author's authority, this work is intended to point out the precise nature of the services required from domestics, and thus to create harmony by removing discord. The veriest *minutiae* of management are considered, which are a few instances of the evils resulting from a non-fulfilment of some of the thousand household duties: "Cold, damp linen, which the servant should provide against; draughts from the windows and doors; the effluvia from neglected receptacles; are treated of ably and practically. The work has an advantage seldom possessed by others on the same subject. It treats the subject with greater care, and allows all potent philosophy to have its share even in our daily culinary duties.

The Observer.

This is a valuable practical treatise upon a subject which "comes home to the business and bosoms of all men,"—namely, upon the various duties of large and small establishments, "from the drawing-room to the kitchen." The object of his volume is "to remove discontent, and create harmony in households;" and there is much good sense in many of his suggestions, and the work is full of illustrative and occasionally novel anecdote.

The Economist.

This little work is not compiled as a book of reference, but is what it professes to be, "a Practical Treatise upon the various Duties in large or small Establishments, from the Drawing-room to the Kitchen." It contains some useful hints, and one or two of the chapters will be of considerable value to housekeepers. The style is light and jocular, certainly inferior to the matter, and distinguishes it even more than the mode of compilation from the common cookery-book or household dictionary.

Bell's Life.

This is a practical treatise, of about 400 foolscap octavo pages, upon the various duties of masters, mistresses, and servants in large and small families. It is written by a man—a celebrated *maitre de maison*—of great experience, and contains a variety of useful information, imparted in plain and agreeable language. Its instructions and suggestions are interspersed with anecdotes of celebrities in the gastronomic and fashionable world. The duties of all grades of servants, from those of the butler and valet down to those of the steward's-room boy, are briefly and amusingly given. On the whole, the book is one of nearly general interest.

Weekly Times.

"The object of this work," says the author in his Preface, "is to remove discontent and create harmony in households, by pointing out with humility the precise nature of the services required from each domestic, and the advantages he procures for himself and his employers by fulfilling these services with scrupulous fidelity." Those who have experience in the management of households must sympathize with so laudable a purpose. There are many anecdotes scattered through the book, which afford very pleasant reading, and the triumphs of cookery are becomingly noted in the persons of several of the great "chiefs," professors of the art. This is an excellent book, and we cordially recommend it as replete with information most useful and agreeable.

Windsor Express.

The work before us, although much of it is devoted to the art of cookery, takes a wider range, insomuch that it professes to be a practical treatise upon the various duties in large or small establishments, from the drawing-room to the kitchen. . . . The author has cer-

tainly discharged the duty which he undertook, and we doubt not that the manual will be found a most useful book of reference, and that it will form an authority on the various topics discussed therein.

Liverpool Courier.

A very comprehensive and useful manual on the subjects it comprises. It will be read with interest by many who have no practical concern in its details; for, among plebeians as well as patrician classes, there exists a widespread curiosity to know how our neighbours live. Plate and equipages, French cookery and wares, are very congenial subjects of conversation to many who only behold such luxuries afar off, and revel in the vulgar delineation of them afforded by one of the "Jeames" school in a "Mayfair" novel. There is a very fair share of information, moreover, in those domestic duties which are of more general interest to the middle classes. The book abounds with pleasant scraps of observation which render it almost as attractive, to a casual reader, as Dr. Kitchiner's "Cookery," and that is no small praise.

Glasgow Commonwealth.

This is a book of information to the subordinates in households of our nobility and gentry upon their respective duties, and will (we have no doubt) prove useful to the class it is meant to benefit.

Edinburgh Courant.

This is a work professing to furnish directions to the various attendants of a household in their respective spheres of duty. Considerable care has obviously been bestowed on the volume.

Illustrated Magazine.

If, as some one has said, the perfection of a nation's cookery indicates its civilization, we as a nation are still vastly inferior, compared with our neighbours, who have for so long a period illuminated us in the science of the *cuisine*. That we are advancing, however, the appearance from time to time of such books as the present, is the best possible proof. In the language of the title-page, Mr. Pierce's work is "a practical treatise upon the various duties in large and small establishments, from the drawing-room to the kitchen;" and there is certainly no household in which some valuable hints may not be gleaned from its pages by the master and mistress, downward to the humble *kitchen-maid* or *house-boy*. Mr. Pierce has rightly begun at

the beginning, has pointed out the duties of servants in every capacity, and has shown how the whole harmony of a well-ordered household can only be maintained by the judicious direction of the master or mistress, and the perfect knowledge which servants should possess of their duties.

Illustrated Times.

Mr. Charles Pierce, *maitre d'hôtel*, is a Chesterfield of the *cuisine*. He aspires to be the *arbiter elegantiarum*, not only of the dining-room and of the breakfast parlour, but of the butler's pantry and the steward's room. He teaches us not the "nice conduct of a clouded cane," but the nice carriage of a silver dish, the equitable adjustment of an *épergne*, the delicate balance of an *entrée*, the exact prerogative of a *hors-d'œuvre*, the precise position of a *salmi*, the rights and duties of a *Bain-Marie* pan in the culinary hierarchy. Mr. Pierce's book is redolent of good living: it is an epic devoted to the apotheosis of Perigord pies, truffled turkeys, Bologna sausages, Bisque soup, venison pasties, Sauterne, fruits, Pomard, Volnay, and sparkling hock; of *suprême de volaille*, beccaficos, wax-lights, hothouse grapes, pine-apple ices, Opera boxes, white kid gloves, crinoline petticoats, and ten thousand a year. To clip our own wings a little and come down to the ground, for some of Mr. Pierce's stories of dinners *à la Russe*, and *parties fines*, have excited us a little. . . . The "Household Manager" may be regarded as a very valuable compendium of the "good order of good living," and is fully worthy of its author, who has long been *major domo*, we believe, in the superintendence of the Vice-Imperial hospitalities of the Russian embassy in London, which is second to none in its specially Muscovite renown for good diplomacy and good dinners.

CONTENTS.

	PAGE
INTRODUCTION	1
THE ART OF COOKERY	11
HOW TO GIVE A DINNER	83
A BANQUET	103
BILLS OF FARE	112
THE BACHELOR AT HOME	133
LE DINER À LA RUSSE	148
ON WAITING AT DINNER	158
THE BALL	175
THE SALAD	188
ON CARVING	192
LAMPS	197
WINE	202
DECANTING WINE	210
THE BREWHOUSE	213
THE ICEHOUSE	229
THE MEDICINE CHEST	233
THE USHER OF THE SERVANTS' HALL	235
STEWARD'S-ROOM BOY	236
THE HOUSE OR HALL PORTER	240
THE FOOTMAN	241
THE WAITER	251

	PAGE
THE UNDER-BUTLER	253
THE CHASSEUR	257
THE GROOM OF THE CHAMBERS	259
THE VALET	267
THE BUTLER	269
THE CONFECTIONER	270
THE PASTRY-COOK	273
THE COOK	274
THE STEWARD	283
THE STABLES	286
THE GROOM AND VALET	290
THE TRAVELLING GROOM SOLELY IN CHARGE OF HORSES .	292
THE COURIER	297
ON FAMILIES LEAVING THEIR TOWN HOUSES IN CARE OF SERVANTS	298
SERVANTS OUT OF PLACE	301
AN ABRIDGMENT OF LAW CASES WHICH CONCERN THE SERVANT AND HIS EMPLOYER	307
SERVANTS' CHARACTERS	321
NOTES	323
MISCELLANEOUS RECEIPTS	360

THE
HOUSEHOLD MANAGER.

THE INTRODUCTION.

NOT long since, each trade was considered a mystery, and notwithstanding all that has been written for the instruction of the servant, and to make knowledge easy, still, the spirit of secrecy seems to cling to the proficients; insomuch, that many works written with these objects, do not contain information concerning everyday duties.

Works and articles on Domestic Economy are more numerous than useful. But among these cannot be classed the productions of the great Carême, of Ude, numerous; yet amongst these it is not intended to class the productions of the great Carême, of Ude; Kitchiner, Soyer, Webster, Adams, Francatelli, and others who might be named, nor of the lamented Mr. Walker, still less to cast reflection on the little Essays of the Finchley Institution, written more particularly for the instruction of the poor.

The works alluded to reveal their own defects, since they come to conclusions without treating of preliminaries, passing by the rudiments, in order

to arrive at their result ; forgetting that, to have a proper end, there must be a beginning ; and instead of taking up those homely details, and separate departments of a household, which depend upon each other for their harmonious working, they confine themselves to only one portion of their subject, and neglect cause and effect.

Works on Domestic Economy, to be generally useful, should proceed from a servant intimate with the wants of his class, intimate with everything connected with his duties, from the humblest to the highest grade ; but few possessed of the necessary qualifications have treated upon the subject.

However humble and homely the lore herein contained, it will consist, as in the case of pursuits more exalted, in the simplest elements and general principles first ; and in practical applications afterwards ; followed up by rational theory, to be worked out by experience.

And let it here be added, that, on the various knowledge now attempted to be conveyed depends in no small degree the comfort, health, and happiness of even the most privileged by rank and fortune.

He who feels the spirit of a hero at a dinner-party, and whose after-dinner effusions are most ecstatic, becomes next morning the most morose and pusillanimous slave to his stomach, if the wines and the viands he has dined off have been adulterated or even mismanaged.

From the imperfect discharge of the humbler duties of the household still more serious evils beset the most opulent, as for instance:—

From mismanagement; as cold, damp linen, which the servant should provide against; draughts from the windows and doors; the effluvia of neglected receptacles; sooty and varying hot and cold air-currents down the chimneys; the fierce currents, strong odours, and vapours from the kitchen; the miasmata arising from the dusthole, the untrapped sewers, or from the foul conduits in the wall or in the area; the stagnancy of uncleared and unfiltered cisterns; and from numberless other causes, the most affluent and the most privileged constantly endure not only distressing disturbance of repose and trials of temper, but maladies perilling life itself. The latter, medical observation informs us, are constantly ascribed to a host of different vague moral and physical causes, whilst they are solely attributable to the want of knowledge of the simplest household economy on the part of those who serve, and those who are served. All of them might be obviated by the occasional visit of the skilful surveyor or architect, the amount of whose fee is well laid out in the comfort he produces, for to the house he is as necessary as the physician to the body.

Any servant, however liberally remunerated, must be dissatisfied if constantly reprimanded respecting

his duties ; and no master, however opulent, can enjoy repose at home, if his immediate dependents are constantly in error, clumsy, dissatisfied, or wrangling, and in their ignorance hourly marring his comfort and that of his friends and guests ; whilst, at the same time, they are multiplying their own labours by their injudicious and ill-directed efforts to discharge them.

Servants hitherto have been, to a great extent, considered as persons compelled by their poverty to servitude ; and in whom necessity was to become the mother of invention and their sole instructress. Consequently they were to catch by haphazard the knowledge of their duties, although the opportunity of its acquirement became yearly more precarious. Taste and refinement daily extend the race of civilization, and each luxury, of even recent times, becomes in turn a necessity, through the constant re-distribution and sub-division of fortunes ; whence the number of large and noble households, those great schools of domestic economy, yearly diminish. Therefore the ready, or at all events the only, remedy for servants is to be found in their hours of leisure. From their first entrance into service, if not earlier, they must read, and then practically apply such instruction as relates to their respective duties.

But this alone will not suffice ; masters and mistresses should aid to render it efficient by contributing their control, their taste, and their judg-

ment thereto; since that superior acumen and intuitiveness which a higher education and the advantages of travel increase so materially, will enable them, without any great exertion, at convenient moments, to direct and encourage those servants who labour heartily and practically. This is exemplified by the gardens of our gentry; for there is not a really good gardener in England who is not greatly assisted by the taste and direction of the master or mistress of the house; and no steward or house-keeper can govern a household unless the employer judiciously prompts and maintains the intelligent exercise of their authority. No cook will continue to cook elegant and wholesome dinners; no cellarer or taster, minister palatable and salubrious wines, unless their superiors exercise their taste in critical supervision, or in judicious approval: whilst the humblest duties—from the hall to the drawing-room, from the stable to the dormitory—will be benefited by the occasional assistance of that “master’s eye” which a homely proverb asserts has such a magic power in fattening horses; and no household is so well conducted as that which is thus occasionally overlooked.

It is related as a fact by a lady writer, that “women never understood the kitchen better than in that epoch of their greatest power, the time of Louis XIV. Then they understood it in its physiology, in its morality, and in its politics.

“The immortal *côtelettes à la Maintenon* of the queen-mistress of Louis XIV. were as much an expedient of the times as her Revocation of the Edict of Nantes; and her *dragées* and her *dragonnades* were alike directed to the service of her own unmeasured ambition.

“The best-educated Englishwomen of the present day scarcely know the *materiel* of an *entrée*, or the elements which give character to an *entremet*; or can tell when an *hors d’œuvre* should come in, or a *pâté de résistance* should go out; but this elegant writer and best dresser of her age—she who governed France and influenced Europe,—was likewise capable of regulating the most modest *ménage* with equal genius and equal attention to details.”

“The pleasant savoury smell
So quickened appetite, that I, methought,
Could not but taste it.”—*Paradise Lost.*

In order that the master or mistress may be able to exercise beneficially their taste and judgment, they must be acquainted with the distribution of household avocations; they must know how to harmonize these in their relations and interdependence, and what are the limits of judicious interference; and also be able, on any emergency, to refer separately to each department, to the particular range of duty of each of their servants, as well as to the appliances they positively inquire in order to discharge them properly. The

neglect of this is said by the late Lady Morgan to have produced the clubs. She writes,*—

“The social want of the times, however, brought its remedy along with it, and the reaction was astounding.

“Then it was that the clubs arose—homes of refuge to destitute celibacy, chappels-of-ease to discontented husbands. There men could dine, like gentlemen and Christians, upon all the *frandises* of the French kitchen, much cheaper and far more wholesomely than at their own tables upon the tough, half-sodden fibres of the national roast and boiled, or on the hazardous resources of calf’s-head hash, gravy soup, and marrow puddings.

“Moral England gave in. The English ‘home,’ that temple of the heart, that centre of all the virtues, was left to the solitary enjoyment of the English wives; and the whole husbandry of England migrated to those splendid *duomas*, served by priests bred in the cells of *les frères Robert*, or educated in the cloisters of the *Cancale*.”

The position of servants cannot be considered as that of underlings compelled by poverty to bear the badge of painful servitude. Their position is of an enviable nature, if compared to that of soldiers or of sailors, both of whom are compelled to endure every species of hardship, and to expose their lives for the

* “Book without a Name.”

smallest remuneration. The position of the servant appears still more advantageous, if compared to that of rustic labourers, or to that of many thousands who miserably curtail their span of life in the deadly atmosphere of manufactories.

But in order that servants may become serviceable and efficient, and still more, that they may be contented, they must be treated as intellectual beings within the possible sphere of acquiring the knowledge of principles, and of applying the rational theory of their duties ; so, consequently, daily increasing their proficiency, they reasonably look forward to advancement, as the sure and proper reward of their services.

There is, therefore, no reason why young people as well as those of a maturer age, who are alive to their well-being, should not be trained for domestic service, as well as to a trade or pursuit. On the contrary, there is the most urgent necessity that they should be so trained, since on this depends not only much of their own happiness, but also the comforts of their employers. We therefore propose to point out the duties of servants in every capacity, from the steward's-room boy, and the tiger in the stables, up to the groom of the chambers, the confidential valet, and the *maître d'hôtel*, or steward of a large household.

The endeavour will be, from the first, to prove that the knowledge to be inculcated does not concern the servant only, and that it is not intended to deal in dry details alone, but to give an insight into

matters which come home to the feelings of every educated person, and of every liberal master. In fact, to treat upon topics which have puzzled the greatest and the most privileged by fortune, and ignorance of which has still oftener occasioned painful sensations and discomfiture, and use of the club-house. For those who, with more limited revenues, and still more limited households, have been defeated in their most liberal efforts, few and far between, to assemble their friends on occasions of festivity, Lady Morgan emphatically advises the following remedy:*

“To your *casseroles*, then, women of Britain. Would you, ‘with a falconer’s voice,’ lure your faithless tassels back again? Apply to the practical remedy of your wrongs—proceed to the reform of your domestic government, and turn your thoughts to that art which, coming into action every day in the year during the longest life, includes within its circles the whole philosophy of economy and order, the preservation of good health and of the tone of good society—and all peculiarly within your province! The greatest women of all ages—from Sarah, the Mother of the Faithful, to a *Sevigné*—have not disdained its study and its practice. One quarter of the time you now give to other things, if devoted to the philosophy of your larders and your pantries, to the doctrines of

* “Cordon.”

a pure culinary literature, would furnish your husbands' tables with elegance and science, and prove that one exquisite little dinner (the table round, the guests few), if dressed with science and illuminated by wit, is worth all the great feasts and fastidious banquets that ever were given, if considered as a means to the end of bringing those together whom Nature has joined, and family dinners have put asunder!"

THE ART OF COOKERY.

WE can hardly give this work a better commencement than by dedicating the first portion to the most important of all arrangements of the household, with a slight sketch of the "Art of Cookery," and How to give a Dinner.

In this portion, plain instructions will be laid down so as to render the giving of a dinner a matter of no difficulty; whether it be the simple gentlemanly repast of a bachelor, or of a family of moderate income, or the banquet of one who can command every delicacy of the season, and every luxury and *recherché* fancy of the most affluent epicure.

The invitations—the attendance—the setting forth of the table—the best mode of lighting up the room, and of its temperature—the dishes—the removes—the *entrées*—the *entremêts*—the dessert—the provocatives and the refreshers, their composition, their season, and their choice—the wines, their nature, variety, selection, appropriate moments, and temperature—these and many other points will be clearly elucidated.

To a friend, a man of business, *gastronome*, or an Amphitryon of hospitable taste, of all pleasures the most *agreeable is that of giving an unpremeditated*

dinner to friends, constituents, or connections in business, whom he may have met in the course of the day or the preceding one.

A very talented and much experienced author on Gastronomy and Civilization, in "Fraser's Magazine," expresses himself in the following truly tasteful spirit of the *gastronome* :—

" We agree with Addison, that ' he keeps the best table who has the best company ; ' but the table must have its own recommendations to attract the best company. The arrangement of the bill of fare is another important matter : it should be composite, to meet the demands of the delicate and the *bon vivant*. There is, then, a certain harmony of succession, which the accomplished *gastronome* will carefully study and pre-arrange."

Of all dinners, when it can be managed properly, the impromptu one is ranked as the most infallibly successful ; the enjoyment therein is proportioned to the absence of ceremony, and to the cordial feeling each guest brings with him. On such dinners it has been well said,—

" The Consulate and the Empire brought *recherché* dinners in again to France, beginning with Cambacérès and continuing with Talleyrand. When Napoleon was First Consul, the little conciliatory dinners which he gave at Malmaison were characterized by a simplicity which could not conceal the ambition that lurked behind the apparent modera-

tion. One day the poet Ducis was about to depart from one of these important little banquets in a hack-coach, when Napoleon declared that such a conveyance was very unfit for a man of his age and talent, and begged to be allowed to arrange that he should have a carriage of his own. The venerable republican pointed to a bevy of wild ducks that were passing over their heads ; said he, ‘There is not one of that flock but can smell powder from afar, and scent the gun of the fowler : I am like one of those birds, citizen-general ; I, too, am a wild duck.’ When Ducis afterwards refused the Cross of the Legion of Honour, Madame de Bouffers exclaimed to her husband, ‘That is just like Ducis ; he is an ancient Roman.’ ‘But,’ he replied, ‘not of the time of the Emperors, at least !’ ”

The nobleman with 50,000*l.* can, no more than the gentleman with 500*l.* per annum, give a dinner suitable to the legitimate objects of hospitality, and to the requirements of civilized life, unless he is aware of the simple rules by which it should be governed. And here it may be remembered that dinners in England are not only for purposes of refreshment, but also for pleasure, for the appointed meetings on business, and for preliminary arrangements of the utmost magnitude.

The club and the tavern are places acknowledged to be productive of much comfort, yet of both it is universally agreed that etiquette necessarily prevents

the expansion of the feelings, that it hushes expression, and invades privacy; hence, when people desire social enjoyment, they seek it elsewhere, and friendship prefers the home.

To assist those who may wish to give the impromptu dinner, whether from choice or from emergency, these pages, besides general bills of fare, shall contain some especial instructions concerning such dishes as can be cooked in a few hours, or prepared at a short notice.

A dinner does not consist in the mere marshalling of the dishes, of the table ornaments, and of the attendance. No; and although hereafter the cook and the kitchen shall be treated upon, yet now a preliminary insight into general culinary lore must be given, which will form in itself an epitome of critical and practical cookery, under whose influence the reader may arrange and harmonize what he has himself observed at the repasts at which he has assisted,—in fine, what should be imitated, and, above all, what should be avoided.

The “Court Journal” recently had an able article on the Art of Eating, in which we read,—“We need not say that the ‘art of eating’ dates from the days of Adam and Eve, or that the Devil, if he was not exactly the *first cook*, was at all events the *first maître d’hôtel*, (?) for he served up with his own *hand* (?) the most important item of that feast which was to all subsequent mankind

what Belshazzar's Feast was to him in after days. Since the period just alluded to, the Father of Evil has contented himself with merely sending us cooks—an amenity on his part which will remind some of our readers of a similar one frequently practised by the late Lady Cork (of the great Boyle family), probably on a similar principle, that the said cooks made her (ladyship's own) kitchen too hot to hold them.'

There are two species of cookery, independent of those determined by the peculiar resources and climate of each country.

The first may be called the Oriental, the "*Cuisine Masquée*."

The second, by the same licence, may be designated Analytic Cookery.

The first kind consists in the combination of the most far-fetched and incongruous materials, with the strongest, the most *quint*-essential sauces, and the most fiery spices. The highest-seasoned cookery of certain celebrated epicures of the last half-century bears somewhat of kinship to it.

"From Esau's mess of pottage, to Andrew Marvell's shoulder of mutton, the connexion between spare-diet and dogged obstinacy has remained unshaken. The earliest cookery on record will be found in the history of the Hebrews; and it is there stated that the collation set before the angelic visitants of Abraham, was prepared by Sarah; a proof of the

superior science of the future mother of nations. The Hebrew *cordons-bleus* also excelled in confectionary. So early as the mission of Moses, offerings of confectionary were ordained by the law; and cakes of honey, flour, and oil, evince the ingenuity and *savoir-vivre* of the fair descendants of Sarah."

The second kind, the Analytic, or Intellectual Cookery, embraces the preparation of that which is not only most pleasing to the palate, but most salutary to the stomach, and beneficial to the constitution; its objects are pleasing and rational, and its forms elegant; it is the cookery of the *gastronome*, whose position in appreciative gastronomy is thus skilfully sketched:*

"There is every shade of gastronomical proficiency, from the glutton, gourmand, and *gastrolâtre*, to the *gourmet* and *gastronome*; but these are generally herded together as synonymous terms. The wise man will not assume a distinction he has not obtained. A lady said to the distinguished historian, David Hume, 'I am told you are a great epicure, Mr. Hume.' He replied, 'No, madam, I am only a glutton.' Excesses degrade, but rational gastronomy is consistent with prudence, as in the case of the epicure Quin, of whom it is related, that the only marriage he cared about, was that of *John Dory* and

* "Fraser's Magazine."

Ann Chory. Quin made his last appearance on the stage to alleviate the distresses of a brother actor named Ryan, in the year 1752, having been on the stage forty-two years! On this occasion he acted the rollicking Falstaff, and with such success, that Ryan solicited a similar favour of him the following year, to which Quin, wounded by such improper importunity, replied by letter:—‘ I would play for you if I could, but will not *whistle* Falstaff for you. I have willed you 1000*l.*; if you want money, you may have it, and save my executors trouble.—Yours, &c., JAMES QUIN.’”

All gastronomers know that the sentinels of the stomach are Sight, Taste, and Smell, whose “watch and ward” must be vigilantly kept, and they therefore prudently regard these, feeling that, should they neglect them, they would afterwards be punished, by the stomach depriving them, for a longer or shorter period, of enjoyment.

“It was the Greeks, and notably among them the elegant and accomplished Athenians, who first took the great forward step of recognising the axiom, that cookery claims the whole man, and will not be put off with less; and in doing this, they raised gastronomy to the rank of a fine art, and invested it with that moral and social influence which it has ever since exercised with such salutary effect. There is nothing else in which England is so much behind the rest of the civilized world as in her eating. Nay, the

North American Indian and the Esquimaux better understand the true principles of the art; for if the latter prefers train oil and whale blubber to those not much less offensive edibles which the ordinary English *cuisine* would afford him, it is because the exigencies of his climate have taught him (before Liebig was born or thought of) that nothing less oleaginous than these delicacies would enable his digestive organs to generate enough caloric to stand against twenty degrees below zero. And if the wild Indian dines on his conquered enemy, in preference to any more ignoble quarry, it is because his savage instinct teaches him to carry out the savage principle of warfare to its legitimate extreme. Besides which, to eat his enemy, is the highest compliment he can pay to his prowess, short of allowing himself to be the eaten party. More civilized warriors (those of the Dahra, for example) content themselves with merely roasting their enemies; in some sort making up for the shortcoming, by roasting them alive."

Hence cookery becomes the most economical of the domestic arts; and it may be said that the consideration of few subjects so intimately and so naturally combines views of utility with pleasurable enjoyment as that of cookery does. Dr. Johnson says of it,—“Cookery is one of the arts that aggrandize life; and the masticational duties are those that we ought principally to attend to.”

Cookery, considered in its proper sphere of action,

is always a preparer for the masticational process ; the viand being either animal or vegetable, is viewed by the *chef de cuisine* as the material on which the science of his art has to operate, to render nature easy in her progress of vitalization.

The experienced physician, Andrew Combe, says,—“ Due mastication being essential to healthy digestion, the Creator, as if to ensure its being adequately performed, has kindly so arranged, that the very act of mastication should lead to the gratification of taste, the mouth being the seat of that sensation. That this gratification of taste was intended, becomes obvious, when we reflect that, even in eating, nature makes it our interest to give attention to the process in which we are for the time engaged.”

According to Liebig, one use of mastication is the introduction of atmospheric air into the stomach, by its admixture with the saliva in the shape of froth. Liebig contends that the oxygen of the air takes a share in digestion ; and that the nitrogen thus set free in the stomach is exhaled by the lungs and skin. But neither Blondlot nor Combe agree with Liebig in this opinion.

To cookery belongs the office to modify or transform, when requisite, every species of aliment, and by combination to impart taste, flavour, and edibility to each thing susceptible of being converted into food.

“No man,” says Dr. Hunter, “can be a good physician who has not a competent knowledge of cookery;” and in this he is supported by every eminent physician, from Hippocrates to Sydenham.

Hence the experienced cook, such as the Careme of his day, becomes a chemical philosopher, although of a humble kind, and learns the latent qualities and elements, and so rejects nothing available in his art.

An author observes—“That gastronomy was not neglected among the Egyptian sciences, we have proofs in the picture histories of the country, so lately brought into evidence. Cleopatra, that first-rate *petite maîtresse* and efficient stateswoman, was not ignorant of the resources which the kitchen offers to ambition and to coquetry, to politics or to passion. The exquisite luxury of her banquets was among the instruments by which she reigned over the hearts of her lovers, and subdued the enemies of her country. The suppers she gave to Cæsar obtained for her the honours of a Roman empress.”

Now that the children of the poorest mechanics are taught what are the elements of nutrition wherewith the commonest agricultural plants must be supplied in order to become strong and healthy, strange would it be were educated men to be uninterested in the knowledge of that which must produce in them either refreshment and strength, or oppression and disease; whilst at the same time the highest enjoyments of sense, of

sight, of taste, and of smell, are compatible with the utmost regard to economy and perfection of health; since medical science shows that appetancy is one of the kindest and most powerful promoters of digestion.

To gentlemen who are principally of intellectual habits, it becomes a point of the highest importance to possess this distinctive knowledge, since their food is necessarily more important as to its constituents.

Dr. Combe, after speaking of having studied the chemistry of digestion, and examined the changes effected on different kinds of food by the action of the gastric juices, both in and out of the stomach, and saying it would be incomplete if the influence of vitality in completing the process of assimilation were not adverted to, continues,—

“Knowing, as we do, that life modifies, and even for a time controls, the ordinary laws of chemical action, and that its essence has hitherto defied the scrutiny alike of the chymist and the physiologist, a sound analogy warrants us in inferring, with Dr. Prout, that the process of vitalization begins during chymification; and, consequently, that digestion is really something more than a mere solution of the food in gastric juice.”

He who follows the pursuits or labours of the field, breathing the pure air, assisting digestion by exercise, and who practices the principle of “early to bed and early to rise,” may thrive on huge roasted

joints, corn beef, plainly-boiled vegetables, rhubarb pies, plum pudding, suet dumplings, strong beer, ale, and port wine.

The author of "Count Cagliostro" remarks on this subject,—"The physician said to Cleveland, 'You need not alarm yourself if your frame does not glow with the brilliant health of a mountaineer; if your skin has not the clearness, nor your muscles the tone which belongs only to him who is taking constant exercise in a pure atmosphere; yet you have as much health as is perhaps compatible with a residence in a crowded metropolis, and an habitual participation in its enervating pleasures. What more do you expect or want!'"

The inhabitants of great cities, as shown by Dr. Combe, were they to adopt the diet of the country, would not only find it objectionable and misplaced, but frequently fatal; and he who does adhere to it, is considered to be "neither merry nor wise." Nor can every over-prolonged exertion of thought, and every varied succession of excitement, exhaust the nervous power by which digestion is effected. He who eats what he has not earned by the sweat of his brow, taking strong food and strong drink without being made strong himself, by means of exercise and pure air, renders himself liable to every malady, from feverishness to apoplexy, since the stomach of voluptuousness cannot cope with strong food. *“d it was not without deep cause that one of the*

greatest physiologists of recent times was wont to say, "Verily, gentlemen, the stomach is not a stewpan."

It has been humorously observed,* — "That the stomach is the seat of the soul we will not positively assert, though there is much to be said in favour of the theory. But that the intellect cannot go right when the digestive organs are going wrong, is a truth too trite to be formally enunciated in a series of papers which propose to at least avoid affronting the intellectual palates of their readers by serving up to them the orts (remains) of a yesterday's feast."

That the digestive organs of the human animal can perform their appointed offices, irrespective of the culinary art, is a proposition which none will now be found to assert but those who contend that man is neither more nor less than an unfeathered ostrich, and who try to prove their degrading paradox by the case of the English sailor who used to swallow clasp knives.

By the improvement of that agricultural science which was alluded to before, food is not only selected and critically examined, bruised and crushed, but actually cooked, for the better nutrition of the commonest and strongest cattle; and medical science informs us also that man should have a digester. It is that which the man of intellect often requires most

* "Court Journal," March, 1848.

to counteract the weakness of his frame and the depression of his spirits.

In the reign of Louis XVI. of France, the alimentary philosophy had reached the very acme of its perfectibility. Cookery assumed all the dignity of a science, and stood half way between physic and chymistry. The most distinguished *savans* did not think it beneath their consequence to occupy themselves with its processes ; and they everywhere introduced improvements, from the simple *pot au feu* of the poor mechanic up to the elaborate combinations which are served in dishes of crystal and vases of gold.

The wholesome *pot au feu* of the lower orders in France might be introduced with incalculable benefit among the same classes in England ; “for, after all, the stomach is the chief organ of the human system ; and upon its state the powers and feelings of each individual mainly depend.”

The resources of pharmacy are to be found in the choice and preparation of diet, in the cooling effect of mild viands grateful to the palate, and also in the power of an immense number of plants of exquisite taste and of high medicinal influence, when they are neither vitiated by excess of condiments and strong sauces, nor have parted with their fragrant qualities by being boiled in an ocean of water.

“The *Fermier Général*, who built the palace of

the Elysée Bourbon, became not more celebrated for his exquisite dinners than for the moral courage with which he attributed their excellence to his female cook, Marie, when such a *chef* was scarcely known in the French kitchen; for when Marie served up a *petit diner delirant*, she was called for, like other *prima donnas*, and her health drank by the style of 'Le Cordon-Bleu,' which was an honorary distinction conferred on the first class of female cooks in Paris, either in allusion to their blue aprons, or to the order whose blue ribbon was so long considered as the adequate recompence of all the highest merit in the highest classes."*

The rules suggested in this work (based upon the attempt being proportioned to the fortune) will enable people possessing the most limited, as also those of the amplest, means to give what is emphatically called "a good dinner." But to do so, it is essentially necessary that these rules be dwelt upon.

Until the art of cookery had arrived at the period of its perfection in the luxurious times of Greece and Rome, everybody was a cook; until then flesh and fowl were considered only valuable so far as their weight of meat was concerned, and not for their variety or their excellence. Then "enough was as good as a feast;" but the moment the carpet of luxury was spread on the floor of the Triclinium,

* "Cordon," p. 16.

then was the inventive genius of man brought into action, and the four extremities of the world were ransacked for fitting materials on which the new art might work its magic wonders.

Every rational mode of eating taught by experience belongs to cookery; and in the simplest act of rational eating, cookery is found to be involved. For instance, take the case of the sportsman on a hot September's day, when in his headlong pursuit, oppressed by thirst, he finds himself far away from the pannier of provisions, and also from any habitation where he can procure refreshment; he espies an orchard in which the apples are green and sour, and would set his teeth on edge were he to bite into them at once. What does he do, but strike the apple on a stone, when the juices, being crushed, commingle, and by natural chymistry grow sweet. He drinks and is refreshed. Again, in the orange, a fruit which commerce has rendered so general and so beneficial, are found a refreshing vegetable acid, an essential oil, an exquisite aroma; the two last, the oil and the aroma, are delightfully corrective of the acid. He who takes off the rind, or cuts the orange as it stands from pole to pole, loses the flavour, and swallows the white internal lining, the pips, the pulp, and the fibrous receptacles of juice, all of which are the more indigestible in proportion to the maturity of the fruit or the length of time it has been kept. But such is not the act of the man of taste; he cuts

the orange diagonally, and enjoys simultaneously all the fruit affords, commingled.

The art of cookery, medical science shows cannot be set at defiance in even the most simply-prepared meals. The egg, by being boiled a few seconds beyond its time, becomes not only indigestible but a less pleasant aliment. Dry toast is the most pleasant and wholesome form of bread prepared for breakfast ; but if it be cut beyond the given thickness, or if it be not set up vertically as soon as toasted, it becomes leathery to the teeth and indigestible to the stomach ; and if it be eaten when only half cooled, it becomes still more highly so.

The mere mode of cutting joints of meat changes their flavour, as also their digestibility.

Perhaps of all joints brought to table, the most agreeable to the palate and the most digestible is a saddle of mutton ; but when we have only the half-saddle, or loin, then the fat, being no longer protected by the general mass, and the gravy no longer in the same relation and condition, is far from being so wholesome, and still farther from being so agreeable, as in the solidity of the saddle. Yet if the loin bone be separated from the flesh, à la *Française*, and protected by adjuncts and envelopes ; and still more, if the loin be cut into chops, and prepared for table by the most rapid mode—that of broiling—it retains some considerable portion of the commendable qualities of the incomparable saddle.

The most wholesome dishes, supposed to be suggested by caprice, very likely are attributable to taste, intuitively or instinctively acting as the pilot or guardian of the stomach, with a most salutary as well as a most agreeable result. As an example, look at the immortalized *côtelettes à la Maintenon* of the queen-mistress of Louis le Grand, as they are termed —*côtelettes en papillotes*, protecting the already weakened stomach of the fourteenth Louis from indigestion and from bile:—

“The declining years of Louis XIV. brought with them a decline of appetite and of taste; and he was so subject to weakness of the stomach, that a species of cordial was invented for his use by Madame de Maintenon, consisting of distilled spirits, sugar, orange flowers, and other perfumes. This was the origin of the various modern compounds known by the general name *liqueurs*—the “*chasse*.”*

To the preceding add the invention of the Princess de Conti, of that her highly-prized dish, the *carres de mouton à la Conti*, where the fibre and coarse fat disappear under the flavour of the natural juices and the *bouquet de fines herbes*; and further enrich its number by the *caisses de ris de veau à la Ninon de l'Enclos*, the tasteful production of Sevigné's own daughter. (See Note A.)

“Madame de Genlis (the able instructress of one

* Lady Morgan—“Book without a Name,” p. 38.

of the most accomplished monarchs of the nineteenth century, Louis Philippe,) gloried in having taught a German count at Vienna to dress seven delicious French dishes, in return for his hospitality.”*

Did the heads of families but know how essential is at least a moderate degree of culinary management to their domestic comfort, they would give it careful attention.

Instances of the benefits of cookery constantly present themselves to the least observant, in even the slightest and commonest adjuncts of the table. Even a few grains of salt allowed to remain but for several minutes on slices of cucumbers, render comparatively wholesome one of the most indigestible and coldest of esculents.

The simplest offices of cookery are essential to health. That which would otherwise be injurious, as scum, sanguineous residue, liquid fat, cartilage, or other refuse parts, may be, by the process of elementation, so affected, that the greater portion of these *débris* are rendered essentially beneficial, salutary, and economical when converted into stock.

Our mode of mixing fat and scum by means of flour, and turning it into soup, “thick and slab,” as in the ox-tail soup, or concealing them by burnt onion or burnt sugar, as in ordinary English gravy-

* *Lady Morgan*—“Cordon,” p. 42.

soup, or mixing them with an overflow of albuminous and gelatinous materials of all kinds, as in mock-turtle, is an act on the part of a highly-civilized people, which creates the deepest astonishment in foreigners, who, witnessing, exclaim—"Surely the English people should be contented to vie with the Spartans in patriotism only, and not in broth!"

"The great triumph of an accomplished *chef* is, to create an appetite as he proceeds; not to cut it short *in limine*, as your English cook does with his mock-turtle soup—more cruel than Macbeth in this particular, for he murders appetite and sleep at one blow."

"At those houses where the above-named indelicacy prevails, it is the custom to inquire, 'Will you take soup?' and well it may be; for it is as one should ask you whether you will choose to finish your dinner before you begin it. Whereas, a well-considered *potage*, ushered in by half a barrel of oysters, would 'create an appetite under the ribs' of a newly-jilted lover.

"Shakspeare, who possessed all the knowledge of his time, and something more, evidently had a glimpse of the above-named principle in the art of eating, when he tells us that—

"'Increase of appetite had grown by what it fed on.'

This, in a word, is the great problem of the modern

French *cuisine*, which it requires the genius of a Carême, a Ude, or a Soyer to solve.”*

Respecting the preparation of vegetables, the medical epicure distinguishes his choice solely according to the preparation ; proving that, in numerous instances, by it alone the table is furnished with a viand, either highly beneficial and promotive of health, or, on the other hand, provocative of indigestion. Carrots, for instance, are, of all vegetables, perhaps the most congenial to men as well as animals, since they contain an immense proportion of saccharine matter, and juices not only fragrant and highly nutritive, but purifying to the blood. The nourishing qualities of this vegetable stand in their relative division, per cent., as—starch 3, gluten 3, and sugar 94. Yet with this vast amount of saccharine matter, the carrot when whole, or cut only into pieces, if eaten without thorough mastication, afterwards defeats the trituration of muscular action when in the alimentary canal ; therefore, to most persons who, either in the hurry of business or in the excitement of conversation, eat quickly, the carrot may be considered as very indigestible food.

The cook reduces the carrot to a pulp or *purée*, so that the flavour and savoriness increase, by the commingling of the yellow centre with the red cortical portions ; when afterwards he, with a very slight

* “Court Journal,” March, 1848.

addition of ingredients, produces an excellent *potage*.

Again, rice is a food of immense culinary resource. Yet rice alone is binding, and to some persons exceedingly unwholesome. And few others than the analytic cook, the *cordons-bleus*, or the Oriental cooks, know how to dress a *pilau*, or boil rice to the point, simple as the process is; and should the rice be mixed with fatty matter, it becomes a compound unsuitable to taste and to health. Yet the simplest means will suffice to remedy this objection, for by combining rice with a marmalade of apples, or some other wholesome fruit or curries, you produce an agreeable dish.

The mixture of milk and rice is not only of the same description as the preceding, but far more questionable; and there is reason to doubt its being a wholesome dish at all; yet, if mixed with a *purée* of carrots and proper seasoning, then a *Crecy* is produced, being a *potage* fit for a prince, whilst it becomes corrective of the costive quality of the rice. In rice, as in potatoes, according to the soil on which they grow, is contained twice the quantity of gluten to every part of sugar in it, and seven times more starch than gluten; so that if the elements of rice be divided into 260 parts, they will form, gluten 30, sugar 15, and starch 215 parts; whilst the elements of potatoes divided also into 260 parts, give gluten 40, sugar 20, and starch 200.

The tendency of real art being the imitation of nature, the improvements in art necessarily follow in the same direction; and in this way the good cook patiently considers this principle, whilst contemplating the numberless elements of which fruits, vegetables, and flesh are composed, and the proper mode of their admixture; and then it is that he, in his humble capacity, like the great actor in the loftier one, studies his utmost to reach in effect the natural, although his efforts to arrive thereat be by but artificial means.

It is thought probable that it was for the object of contrast or counteraction that our Saxon ancestors set the example of eating currant jelly with hare and with venison, and of taking apple-sauce with goose or pork; now the medical epicure considers that it is with still more apt invention, more taste, and healthful effects, that the modern cook serves lemon with fried fish, *beurre-noir* with boiled skate, *tomata* sauce with veal cutlets, and also with every rebellious species of viand the *sauces piquantes*; and it is to be regretted that the abuse of the last-named sauces, together with the abuse of condiments generally, have brought unjust discredit on the culinary art.

“The French cookery displayed in the Field of the Cloth of Gold made an obvious impression upon Cardinal Wolsey, the greatest man and the most liberal Amphitryon of the age, to whom his brute king was not worthy to be a scullion. Wolsey saw at once the advantages of a reform in the rude English kitchen,

and the “butcher’s cur,” the “honeste poore man’s sonne,” who from the heights of his own great mind must have looked down on the ferocious descendant of Owen Tudor, soon introduced the elegancies of the French table among the other civilizing influences of learning and art. In his Palace of Hampton the Cardinal-Minister may be said to have established a college of gastronomy, of which the halls and offices still standing give the best idea. They are the last subsisting monument in the country of priestly magnificence, and of the household arrangements of churchmen at the time when they accumulated in the hands of the same individual the highest offices of the Church and the State. Among the thousand domestics who crowded the vastness (of the Palace) of Hampton Court, many were noble peers, knightly gentlemen, and gallant squires.

“This night he makes a supper, and a great one,
To many lords and ladies:—there will be
The beauty of this kingdom!”

“Cardinal Wolsey was the last abbot of the great St. Alban’s in 1523; its first abbot had been the Abbot Willigod, in the year 794. What duration for a system, 729 years!**

The want of knowledge and the wastefulness prevalent in some kitchens are perhaps equally surprising; for instance, see the volumes of water in

* Lady Morgan.

which such esculents as turnips, celery, and carrots, on the one hand, and meat, such as fowls and legs of mutton, on the other, have been boiled to excess; after which, the valuable liquors, to which these viands have imparted not only flavour, but nutritive elements, are destined to, and do disappear through the sink, instead of being commingled and reduced, when they would produce one of the great requirements of the tables of this country—namely, wholesome broth, being not only nutritious, palatable, and strengthening, but at the same time cooling and refreshing to the blood,—at least, so says medical opinion; and adds also what should move the consideration of those in the enjoyment of health—that such broth would be of the greatest benefit to the suffering invalid.

It must here be observed that the residue of the meat is rendered more tasteless and indigestible in proportion to the quantity of water and the time it has boiled; and that in the fine fresh beef of England this process is more rapidly injurious, from the effect of the high feeding adopted in our present superior agricultural management, the practical object of which is to render the meat softer, to create interstices betwixt the fibres, and fill them up with rich juices, and to bring the stock early to market.

By roasting, the pores of the outer layer of the meat are closed, and consequently the juices are more or less effectually preserved within.

But in boiling our young English fresh meat, the water quickly reaches to and absorbs the rich juices from the interstices, to which it passes, and scarcely leaves behind it more than a coating of fluid fat. The close, fibrous beef of France, being of longer growth than ours, and worked by agricultural labour, does not therefore suffer so, since these, rendering its fibres more tenuous, fit it the better for boiling than for roasting ; and in boiling it is found to retain considerable flavour and digestibility, of which the delightful bouilli of France stands as proof ; but our English beef, when reduced to bouilli, is by the process made both tasteless and exceedingly injurious. England's fine fresh beef should be roasted,—not boiled ; that of France boiled,—not roasted ; and such is the order of the *Amphitryon* who desires to have each in their finest condition on the table.

Independently of the practical truism, that delicate meats should be delicately treated, still our English fowls suffer more from prolonged and rough boiling than those of France ; and from the same cause that our meat does. Those who taste at some English tables boiled fowl, are surprised to find what a tasteless residue is concealed beneath white sauce or parsley and butter, and cannot help thinking with regret of those easily-prepared dishes, *poulets au gros sel* and *poulets à l'estragon*, of more epicurean masters and of more intelligent cooks. Nothing can excuse the present mode of boiling fowls, by thus

wasting (?) their juices, as Massinger's Justice Greedy says, "like a crust of bread in a Mediterranean Sea of soup."

The simplest contrivance will preserve the juices of a fowl. Let the fowl be well bound round, then, with a bit of celery and a pinch of salt, it need only be put in and fitted into a small square tin or other vessel with the lid tied down, and thrown into a saucepan of water, and withdrawn within the ordinary time of boiling. The fowl, when thus boiled without contact of water, will be found to have not only preserved its juices, but to have increased in flavour. (See Note B.)

Although herein have been given but few instances of the great advantages of even the simplest cookery, those which might have been named are not only numerous, but interesting; and it is remarkable that to the greatest voluptuary and the most refined cook the simplest modes of cookery are always the greatest triumphs, a pleasing illustration of which is related in the following anecdote:—

"The Vicomte de Vaudreuil, when appointed *chargé d'affaires* of France to the Court of St. James's, brought over with him a young cook, an *élève* of the highest schools of the *cuisines* of Paris. This young culinary aspirant to fame, shortly after his arrival in London, obtained permission of his master to go and witness the artistic operations of that established *cordon-bleu*, Monsieur Mingay, the

cook to Prince Esterhazy, who had been brought up under the Prince Talleyrand's famous *chef*, Louis, and previously under that most *bleu* of all *cordons*, the great Carême. On the *élève's* return, the Vicomte, hearing that his cook was in a state of astonishment, from something he had witnessed in Prince Esterhazy's kitchen, summoned him to his presence, and said, 'What is this culinary miracle, which I have heard astonishes you, and casts into the shade all other triumphs of the art?' Vatel's follower replied, 'Oh, Monsieur le Vicomte, when I entered the *cuisine* at Chandos House, it was near the time of the Prince's luncheon, for which his Excellency had ordered something which should be very simple and easily digestible, as he was suffering from languor; le Chef Mingay accordingly cut from under a well-hung rump of beef three slices of fillet, and rapidly broiling them, he placed the choicest-looking in the middle of a hot dish, and afterwards pressing the juice completely out from the remaining two, he poured it on the first! Oh, Monsieur, how great the prince! how great the cook!'"

Still, without feeling all the enthusiasm of the *élève*, none can fail to perceive that Mingay's device was founded on the soundest doctrine of the culinary art, and stands forth as a *chef d'œuvre* of imitation for the Carême of the coming age. Medical science shows that culinary dexterity must benefit numbers of the intellectual class, whose frames,

though weak, yet when excited by a little additional exercise, assisting the power of assimilation of strong meats, can by the adoption of such simple appliance of skill, reap the enjoyment of digestion without fatigue or feverishness following the delight. The dish is not costly either, since two slices of ordinary steaks may be used to furnish the gravy, and even afterwards be employed for soup, or for stock—the last, the stock, the most indispensable requisite of all kitchens.

“Until the time of the Athenian dinner-parties, a dinner was but another name for the vulgar expedient of satisfying hunger, by filling the interstices of the inner man with food, exceedingly ‘inconvenient for him.’ ”*

If at that period a friend asked you to “take your mutton” with him, you might safely take him at his word; and, if you did not like mutton, indignantly decline. Not that a man may not at a pinch “let himself dine” off one thing, and escape very comfortably and creditably. Turtle, for instance, dressed in twenty different fashions; or even in Lent, off fish, if the *chef* be a true descendant of (Athenæus') famous Trimalchio's cook, who could dress any one species of fish so as to make it pass for any other, even on the palate of the most instructed *gourmet*, or still better if he be one of

* “Court Journal,” March, 1848.

those veritable *cordons-bleus* who, like the cook of Louis XV., could on a very strict fast-day (only one meal being allowed, and that without flesh meat) place on the table the *semblances à s'y méprendre* of all kinds of poultry, game, and butcher's meat, made out of vegetables, *accommodes au maigre*, as our neighbours coaxingly term it.

“At Trimalchio's feast there are placed on the table quinces, various fish, a goose, and many kinds of birds, all of which Trimalchio assures his astonished guests are made out of pork by his cook. This favourite way of making one thing out of another for diversion, originated probably from the expedient relative to Nicomedes, King of Bithynia. When three hundred miles from the sea, the monarch longed for fish, on which his cook contrived to produce something which satisfied both his eye and palate.” *

The results of the experiments of medical men show that proportionate vegetable diet will be found in the highest degree uncongenial to the stomachs of some persons,—for instance, if they are advanced in life—if they have contracted the habit of exclusive meat diet—if they are old enough to have lived in what are indeed but very recent times, when a bottle of port and sherry per diem was the habitual allowance of a gentleman, and at least double that quantity at convivial meetings.

* “Gastronomy,” p. 596.

"If we have got rid of our gluttons and topers, we have replaced them by a set of *nil admirari* wafers, whose only art is that of refined nothingness; we can boast some *gourmands* and *gourmets*, but very few *gastronomes*."

Some few years back, a primitive Kamschatdale was accompanied by an English naval officer to London, and with him resided in one of the best households in England, in which place he was not only the object of medical and of general curiosity, but of the greatest courtesy and kindness; and though he suffered at first severely from change of his usual diet and habits to the diet and good cookery of the house, based as that cookery was upon proportionate vegetable diet, yet, after six months' residence here, everything he took suited his digestive powers.

If persons wishing to pass from their usual living to a proportionate vegetable diet, have previously warped—as medical men express it—the natural tendency of their stomachs, or injured the coats of them, they may be advised to take as many precautions as the noble Venetian, Peter Cornaro, was, from between his fortieth and one hundred and fourth year, to recover health, and then may close it, in the beautiful sentiment of Professor Goodfellow, "Time has just laid his hand upon my heart, gently, not smiting it, but as a harper lays his open palm upon his harp, to deaden its vibration."

tions.”* This noble Venetian died in the year 1566, aged one hundred and four years. The foregoing remarks are to be observed as not intended to form arguments against proportionate vegetable diet.

In the January “Journal” of 1851, Leigh Hunt has favoured the world with his views on the important relation which certain food consumed by the body, and generative of particular humours, according to its volatilization, has to the mind. Educating that matter is the base on which philosophy founds its stupendous powers, he says,—

“Talk about your philosophy, your progress of the species, and what not, as long as you will, I must maintain that your philosophies are vague and dark, and your progress illusory, so long as you possess no well-defined, generally-received philosophy of food.

“Until we come to see food in its proper light, to understand its mighty influence on human thought and human action, or, in other words, to understand in its higher phases the philosophy of food, the greater proportion of existing evils will remain unalleviated, and solid or practical advancement be a mere chimera. For my own part, I have got to regard nature through the medium of food. *Dis-moi ce que tu manges, et je te dirai ce que tu es*—‘Brillat Savarin.’

* “On Good Old Age.”

“Food is at the bottom of all things, underlies art, science, literature, and every-day life, and is the chief actor in the confused melodrama enacted in this play-house of a world.

“Long enough since, Milton said that epic poetry must be written on water. We all know that gin-and-water produced ‘Don Juan.’ Men are but agents, carrying out the fiats of the sovereign, food.

“‘Della Crusca’ had its rise in *chocolate* and *bon-bons*.

“*Beef-steaks* wrote Johnson’s ‘Lives of the Poets.’

“*Vegetables* created the sublime abstractions of Percy Shelley. It was

“*Beef* and *sack* that composed the Plays we call Shakspeare’s.

“*Beef* indited ‘Henry the Fifth’ and the Historical Plays.

“*Beer* had its share in the ‘Merry Wives of Windsor.’

“*Light food* and *sack* produced the fairied ‘Midsummer Night’s Dream.’

“It is in private life that food reigns most markedly absolute. It stimulates or it blunts the perceptive faculties; it increases or it diminishes the will; it enlivens or it deadens the moral sense:—

“‘We are such stuff as food doth make us.’”

Yet it may be asked, what was the constituent food the *very learned and amiable* Lord Jeffreys ban-

quotted on, when, according to Leigh Hunt, he indulged in the foresight of a period of time of one hundred years, his period future being the year A.D. 1919,

"When posterity should cherish the half of Campbell,
the fourth of Byron,
the sixth of Scott,
and the scattered tithes of Crabbe,
with the three per cent. of Southe!"*

Dr. Combet gives a remarkable instance of the discovery of digestion in a person named Alexis Saint-Martin, which is well worth the attention of those interested in the subject.

"The gastric juice is never secreted unless under the stimulus of food actually present in the stomach."

Gastric juice is described by Dr. Beaumont, in his "Experiments on Saint-Martin," to be a clear transparent fluid, without smell, slightly saltish, and very perceptibly acid. The distinguishing property of the gastric juice is the remarkable power which it possesses of dissolving or reducing to the appearance of a soft, thickish fluid mass, every alimentary principle which is submitted to its action. Had the case been otherwise, it would at once have attacked and destroyed the stomach itself, which produces it. Dr. Beaumont has demonstrated that the gastric juice

* "Edinburgh Review," March, 1819.

† "Physiology of Digestion."

is capable of dissolving only a limited quantity of food, and contains free muriatic acid, and some other active chymical principles; and consequently that, when we indulge to an excess, a portion of the food must remain undigested, and subject to the ordinary laws of chymical decomposition, from warmth and moisture; giving rise, therefore, to the disengagement of air in the stomach, and the other well-known results of indigestion. And he further observes, it is in the state of health that the quantity of gastric juice which the stomach is capable of secreting always bears a direct relation to the amount of sustenance required by the system at the time. From the foregoing, based upon medical opinion and epicurean taste, it naturally results that the best criterion of a good dinner is its easy digestion—leaving the enjoyer light and cheerful, so that he may repair with increased flow of spirits to the diversions of the evening, and in the morning arise untroubled in head and unaffected in stomach, his recollections thereof ~~light~~ and unalloyed by the slightest regret or suffering, save that inevitable to man—that such moments were compulsorily so short.

The genius of superior cookery despairs the trammels of the school of the line and rule; and its *élèves* must not imagine, because they find in its archives practical records of taste, directing the student in weight and measure as to his process of achievement, that thence *they are to learn more than that these are*

the processes of culinary manipulation, from which a deduction has to be made, and inquiring genius to progress onward in its cultivation of culinary fame.

His chief aim must be to render all kinds of provisions edible and "*appétissant*" to the individual for whom he provides, so that his degustatory powers may not be overworked.

"The fine gentlemen, the travelled men of the day of the Georges, the Chesterfields, the Walpoles, and the Montagues, preached the pre-eminence of France in all matters of social enjoyment, from the kitchen to the boudoir, from a toilet to a *tourte*. At their dictation it soon became an admitted axiom, that to procure a good dinner in England, it was necessary to procure a good cook from France. The wars of the French Revolution, by cutting off all communication with the Continent, caused the memory to fade even of the material elements of gusto in the land, where, though there were twenty religions, there was but one sauce, and that one melted butter! The saucy Neapolitan who made this last remark of 'Our own, our native land,' would have shown more philosophy had he been shocked at the characteristic of his own country, which, though it could boast of twenty sauces, had but one religion. *Fines herbes* were no longer known in the English garden; gravies were made with water; *entrées* were cooked on blazing fires; and black pepper and allspice were the sovereign condiments. Salads were dressed with

cream and hard eggs; and soups (reserved for great occasions) were flavoured with ketchup (catsup), and seasoned with cayenne. Mrs. Glass's volume of 'Hashes and Hodgepodes' became the church-and-state manual of orthodox cookery, and was not to be superseded even by Kitchiner's; so that the actor Quin's sarcastic summary of a particular dinner might have been adopted as an universal definition of all ordinary feasting—'The soup was cold, the ice hot, and everything sour in the house but the vinegar!'"*

One of the first points essential to the observance of the cook is the critical severity regarding floating fat. In level glance directed, he easily detects the "eye of fat," with its varnished, oily surface, as it floats on all gravies, sauces, and the like fluids, when they are not thickened.

In pastry and ragouts, such as haricôt of mutton, Irish stews, and the like, where the above is concealed by the absorption of the vegetables, it is most noxious, and can be detected by the taste alone. In the made dishes, the cook must severely criticise this fat, as he can there easily separate it before the juices have been mingled therewith, and before the flour or *liaison* takes it up in the thickening.

There is the same facility of detection and avoidance of fat in the commonest puddings, even to that

* Lady Morgan's "Cordon."

most humble compound, the “suet dumpling.” In these the fat may be removed by the same means which render the pudding itself light, and so surprise the epicure by its unexpected delicacy.

Let the ingredients be mingled most thoroughly by the hand in the dry state, and when the fluid is added, let the mass be moved round as gently as possible, without pressure, and with a skewer, or at most, a spoon. The mere act of tying the cloth is of consequence, which must be done very loosely, so as to allow the mass to swell (for if tightly, it will tend to make the parts coalesce into a ball); then, whilst boiling, the water will percolate through the soft mass, and remove the superfluous fat.

In that most distinguished pudding, the standard sweet dish of England, the plum-pudding, the admixture (regarding the before-named precautions) of some finely levigated bread evenly passed through the mass, will not only help the water to percolate in the interstices, and remove the fat of the suet, but likewise soften the hardness of the dried fruits, which hardness renders this favourite dish so difficult to digest. The lightness these means impart also increases the pleasantness to the taste. Puddings so prepared, must be placed in very loose cloths, so as to let the materials dilate. On the contrary, some apply the cloths so tightly, that they may be said to almost form the mould of a cannon-ball, since they throw the produce out as firmly.

To elucidate this plan of criticism, the courses of the dinner will now be considered, with the dishes, each in their turn, as they are served at a plain English table.

The principal causes of bad broth or soup are, that the proportion of meat used has been greater than that of vegetables; that spice, onion, ham, cloves, and too much salt and pepper have been employed.

The soup is tasteless, because the cook neglected to throw a little salt over the meat when it was first placed in the saucepan of cold water; or if even this has been done, the temperature of the water has afterwards been suddenly raised to the boiling point, up to which it has probably been maintained to the last. Such a mode of proceeding is bad; it causes the delicate flavour to evaporate.

One of the great principles which binds the fibres of the meat together, the medical epicure shows to be albumen, which in quality resembles the white of egg. This albumen, when raised to eighty degrees of Reaumur, hardens; and the pores of the meat being consequently closed, the water cannot penetrate the osmazome, that odorousness of muscular fibre, the other exquisite extractive principle, which gives perfume to the broth, which excites appetite and facilitates digestion, and of which the noble Earl Sefton, that highly critical *bon vivant*, was wont to say, "would create an appetite beneath the ribs of

death"—that delightful osmazome is dissipated, is lost by continuous boiling of the viands. (See Note C.)

The dark colour of the soups, it is also remarked, arises from one of the following causes:—

Either the overcharging of meat, spice, &c., or from the waste of the animal material, which is expensive; or the sparing of the vegetal fragrant materials, which are economical.

The soup should be freer from fat than any other dish, otherwise a greater quantity of it may be swallowed without being perceived, so that the first guests served, will have the greatest share.

To avoid having fat in soup, it ought to be made the night before it is wanted, by which means the fat may be easily removed when the soup is cold; but to preserve the whole of the aroma—that intensely sweet smell so inciting in soup—it should be made shortly before it is partaken of. The supernatant liquor from the saucepan, when the soup or broth is completed, should be inclined, and held without shaking, and towards a strong light, then skimmed, when the first ladlefuls will not change the uniform appearance of the surface; but shortly the broth itself will appear, then the contrasts of colour will show themselves; the little "islands," and soon the "eyes of fat," will begin to swim more and more isolated, and every trace of fat can easily be removed.

Long previously to the foregoing operation, and on

the first ebullition, or boiling, the supernatant or swimming scum and floating atoms of every kind must be skimmed off, and the skimming continued so long as any refuse reaches the surface. When this is completed, the soup must be set aside to simmer, but never be allowed to boil again.

The second cause of dark colour in soups is from the employment of colouring by burnt onion or burnt sugar, which, though they may cheat the eye, cannot deceive the palate and the stomach.

Pure well-made broth should be of the colour of the lightest sherry. The employment of more than a very small onion, or spice of any kind, or smoked or salted meats, is highly improper.

Ham, too much salt, and such adulterations as have been before mentioned, produce thirst, whilst it is the office of broth to slake it, and, as medical men say, prepare the surface and appetency of the tongue and stomach for the reception of more substantial food.

Let it be observed, that the proportion of one-third of veal will improve beef broth; and also that the liquor of boiled fowl is almost invaluable, and some say the like of the liquor of boiled leg of mutton; and the liquor of boiled turnips, carrots, or of celery, should not be wasted.

Great care should be taken as regards the employment of rice, barley, dried peas, &c., in making soup. No doubt that the use of these adjuncts in ill-directed

kitchens (where that essential of all qualities in cookery, the most scrupulous cleanliness, whether from neglect or want of time, is wanting) produces the most deplorable results.

“We have brought chymistry into our kitchens not as a handmaid, but as a poisoner; she would have taught us the principles of assimilation, affinity, and harmony, and would have instructed us in the laws of preparation, arrangement, and the true theory of the application of the heat; but we desired her to conjure bread with muriatic acid and soda, and separate osmazome from gelatine and albumen. We attempt more, and know less how to set about it.”

When rice, barley, &c., are thrown into the boiling liquid, the agitation caused by ebullition impels the grain violently against the sides of the saucepan, and those sides sometimes become silvery bright; the film of viscous fluid mixed with the poisonous oxide of the metal left from the last soup-making is removed, and so becomes incorporated with the broth. Hence so many mutton broths assume the bluish hue, and particularly amongst the poor.

It is remarked that, after many trials to improve the *batterie de cuisine*, nothing up to the present time has been found to supersede the copper tinned stewpans.

The cook should at all times be encouraged, rather than blamed, when anxious concerning the *étiage* of

his *batterie de cuisine*, though he should have them done as often as once a month, and particularly when the kitchen is in constant use ; and if so inspected and attended to, no danger need be apprehended, provided the tinning throughout be properly taken care of, and no aliments be suffered to stand or cool therein.

There has been an instance or two of the *batterie de cuisine* being formed all in silver, which pure material, as a matter of course, guarded against culinary inconvenience and danger ; the reason of its use not becoming general may be wholly attributable to its costliness. The *Abbe Breteüil*, of Paris, had a *batterie* all in silver ; and the Duke of Orleans' *batterie* is thus described : *

“ We cannot forbear from alluding here to the custom, first set on foot during the Regency (Louis XV.) by the *Duc d'Orleans*, of holding a species of nocturnal orgie, which, we believe, has not been since revived. At a stated hour of the evening the Duke's private apartments were closed, none but the *élite* of his *roués*, and a few special guests, being admitted. No business, however urgent—no intelligence, however important—would then evoke the Regent from his temple of pleasure. There, surrounded by his companions disguised as *marmitons*, they busied themselves for hours together in the concoction and preparation of new dishes.

* “*The Philosophy of Cookery*,” p. 136.

“It must not be imagined, however, that the Duke and his illustrious *convives* would content themselves with the ordinary apparatus of a plebeian laboratory—that they would sully their hands by the contact of iron or brass, or expose themselves to the fumes of charcoal or of wood.

“Of very different materials indeed were their utensils composed. The *bassines*, the *casseroles*, nay, the entire *batterie de cuisine*, including the very *poèles* for the oven, we are gravely assured, were of burnished silver; while heat was supplied from numerous lamps in which perfumed spirits were consumed.”

It must here be observed, according to the opinion of medical men, and without wishing to excite needless alarm, bad cookery (if such a designation be permitted), when applied to soups and to made dishes, unquestionably forms a species of slow poison, of the same kind as that which Catherine de Medicis or the Marquise de Brinvilliers were said to administer to their victims, and without having recourse to any article of toxicology (art of poisoning), it would be as easy to destroy the health of a young man of delicate constitution and highly-nervous irritability as it was that of Charles IX. of France by daily application of a bad *cuisine*, as by any poison with which Ruffo (the alchymist of that day) ever supplied “the she-wolf of France.”

The next dish, but rather on a French than on an English table, would be the *bouilli*, one which, for

reasons already stated, is not suited to England. But if bouilli be made, the meat should first be strongly tied round, as should indeed all other meat, before being boiled ; and the boiling should be moderate.

The common mode in England of preparing beef for boiling by corning is unquestionably the best, when the following precautions are observed :—First, that the beef be salted only in large pieces, so as to preserve the juices of the meat ; the butcher, though he afterwards cuts it into smaller portions, does so merely to suit his customers at the time of sale. Second, that but very moderate portions of salt and saltpetre be employed ; otherwise, as the faculty say, what preserves the meat will check its digestion, and be followed by heat and thirst. Moreover, if the meat be not soaked previous to boiling, the salt and nitre will be boiled into the substance of the meat.

Fish requires still more delicate management than meat. The fish should be boiled the exact number of minutes necessary to render it eatable, and no more, which time is proportioned to the tenacity of its flesh.

A turbot or skate should be kept some days previously to cooking ; this will not only prevent the fish from being eaten in a tough and stringy condition, but at the same time will render them easy of digestion. *These fish plainly require longer time in*

cooking than either whiting or cod. Twelve or fifteen minutes suffice for boiling most kinds of fish; but if dinner be delayed, the fish should not be kept hot in the saucepan to undergo a simmer, but be placed for the time in a steamer over the saucepan.

Turbots, before cooking, sometimes have red marks upon them, but these marks are not injurious to the fish, and are caused by the rough treatment they were subjected to when caught; the marks may be removed by salt and lemon.

Fish is digestible and palatable in proportion as it is recently caught. The practice of crimping has a most remarkable effect on fish, since it increases its weight at the same time that it augments its flavour, its firmness, its whiteness, and digestibility. Some attribute this to electrical muscular action.

If a fish, although still good, is not recently caught, it should be presented at table with its appropriate sauce—as *filets de soles à la maître d'hôtel*, or *soles à la Normande*, *raie au beurre-noir*, &c. (See **BILLS OF FARE**.)

Each fish specially demands its particular mode of dressing.

Such fish as are oily, excepting herrings—say salmon, mackerel, and the like—should never be fried; the proper element of the salmon and mackerel is water. But frying is an excellent mode of preparing whiting and smelt.

Eels should not, we are medically instructed, be eaten by the dyspeptic, unless stewed ; they are not easy of digestion : yet the contrary is practised at some celebrated fish dinners.

Water and parsley-roots are the proper medium of small flounders, whilst the large ones lose their peculiar unpleasantness through the process of being baked with oil, lemon, and a little salt, together with a little finely-chopped parsley, in the oven or Dutch-oven ; but if fried, they should be put into the pan almost alive.

Of meats, roasts should most of all attract the master's eye when they come to table. It is considered the highest quality in a cook—both in France, the *patrie* of *entrées* and *entremets*, and in England, the land of roast beef,—to roast well.

The first process of the art of roasting, like that of boiling, is the gradual application of heat ; this being managed by the moderation of the fire or the distance from it, at which the meat is made to revolve, in order to throw, by centrifugal force, the juices rapidly to the centre, to the moment the heat has penetrated into the interior of the meat, when the sooner the outer pores are closed the better ; and to hasten this, dredging or sprinkling it with flour may be practised ; but the basting should be constant ; above all, if the meat be not naturally supplied with fat, a portion of fat placed at the upper end of the joint will help to bedew ordinary

meat, whilst venison can only roast well when enclosed in paste.

Veal and pork should be more slowly, yet more thoroughly, roasted than either beef or mutton, though not roasted after the style of Mrs. Stubshaw's cook. The late Sir T. Charles Morgan* humorously sketches off in a spirited manner the dinner given by Mr. Stubshaw, the barrister; the lady of Mr. Stubshaw having, before she sent out her invitations, remarked, "That the harmonizing of guests required as much tact and nicety as the assortment of colours in the furniture of a room, or in the composition of a ball-dress." Sir Charles proceeds,—

"Had it been well cooked and well served, nothing could have been finer than the dinner, for when they (the Stubshaws) did entertain, they liked to do things well, and in all particulars to follow the customary forms (in that case provided) with the strictest precision.

"Four chased-silver wine-coolers (hired for the day) stood sentry, dripping with dew, at the four corners of the table, while a detachment of two kept watch and ward over the pink and white champagnes on each end of the plateau.

"There were the two soups *obligés*, white and brown, removed by a turbot and a salmon; and these again by a stewed fillet of veal and a saddle of mutton.

* "Present State of Parties in Great Britain."

“There were the usual *côtelettes* and the customary *patés*.

“There was the inevitable *fricandeanu*, bristling ‘like quills upon the fretful porcupine,’ and sweet-breads to match at the opposite corner.

“There were the *fondus*, and the *Charlotte Russe*, and caramel edifices, which beat the Tower of Babel, and which rivalled, in the boldness of their obliquity, the leaning Tower of Pisa, surpassing the new churches in Regent-street for fantasy—‘all Lombard-street to an egg-shell.’

“Then there were the harlequin-ices and the pines, the *crème de Pekó*, and preserved ginger,—everything, in short, which makes one dinner as like another as the daily courses of the mutton-eating collegers of Eton; and all as much a matter of course as the table-cloth or the salt-cellars.

“Mrs. Stubshaw’s cook’s mutton was not warm through at the appointed time; like the man who would have written a shorter letter if he had had more time, she would have roasted her meat sufficiently had she been more pressed for punctuality; but, *en revanche*, the woodcocks were burnt to a cinder; the whole economy of the service was deranged, and every dish ill-served, cold, and uneatable!”

The first announcement of a well-roasted joint is the aroma, on dispersion of the perfume of the ozmazome, which is followed up by the immediate

issue of the gravy on the cutting of the meat; so proving the success complete.

Each joint of meat has its stipulated time of roasting; and if the hour of dinner be delayed, then instantly cover over the joint, always taking care that a slight access of air is admitted to it, since a certain portion of the oxygen of the air is, it would appear, essential to the development of the flavour of the meat. The neglect of the above precaution, by not allowing a little of the oxygen of the air to reach the joint in its covered state, is but too often exemplified in modern kitchens; and in some of the best ones, by the adoption of newly-invented kitchen-ranges, in which meat is roasted in a covered receptacle—a *feu-couvert*, as foreigners call it. This is particularly practised in the great hotels abroad. The economy thereof is more than doubtful.

Meat is shown to lose, by boiling, from twenty-five to thirty per cent., and by roasting, from thirty to thirty-five per cent. of its weight; also, either over-boiling or over-roasting readily doubles that loss. To the judicious *gastronome*, however, the consequence is far more serious, for the perfume, the juices, and the digestibility are impaired to an enormous extent. (See Note D.)

Still greater precaution than in the foregoing should be employed in the roasting of every species of birds. The fowls that have large cavities, such as turkeys, &c., should be stuffed until they assume more

than their natural rotundity, and every opening should be closed.

The great philosopher Descartes said that nature hates a void ; and that polished *gastronome*, the Arch-Chancellor of the French Empire, Cambacérés, followed up this suggestion practically, when, after instructing his *chef de cuisine*, Daigrefeuille, thereon, he was served with a turkey, in which was a capon, and within it a partridge, containing a quail, in which was an ortolan, having an olive within.

“ Petronius is considered to have given the fullest and most curious kind of Roman luxury in his ‘feast of Trimalchio,’ a most elaborate supper, composed of fish, meat, game, and the garum sauce—which is considered probable to be very similar to our anchovy sauce, but Brillat Savarin thinks it was soy, and used over fish, pastry, fruits, and an immense quantity of masquerade dishes,—as a hen brooding on her eggs, and on turning the figure over each egg is found to be an ortolan, surrounded by yolk of egg, sprinkled with pepper. Another figure is a round repository, with the twelve signs of the zodiac, which, on taking off the upper part, or cover, discovers twelve dishes composed of fish, meat, and game. Another figure was that of an enormous wild sow, out of which flew a covey of wild thrushes; the tusks of the animal had on each a palm basket, filled with Theban and Syrian dates, and she had a litter of little pigs made of a kind of cake-paste ; and the belly of

the pig, when opened, is discovered to be full of hogs' puddings and sausages."

In proportion to the smallness of the birds for roasting, the quantity of barding should be increased, so that the quails and ortolans should, before being set down to roast, be covered with just enough of white barding to protect them from parting with their natural juices. These precautions will not preclude constant management of the fire and of the basting, but will, when either is neglected, save at least some part of the flesh and the relish of birds.

Woodcock, snipe, and wild duck require but simple roasting. The two former are never drawn, as their trail forms to the epicure an exquisite delicacy. In roasting, baste them with only salt and water. These birds retain their excellence in their gravy, consequently the gravy must not be suffered to flow, nor the birds to be overdone. The woodcock is to be barded but slightly on the breast, so as only to protect it from the scorching of the fire; place a fine toast of bread in such position immediately beneath the trail that whilst the richness of the trail drips upon it, both the bird's trail and the toast are so covered that the fire has no power to either dry up the toast or bake the dripping trail. This requires a little care, so that the toast be not rendered a tasteless crisp, nor the lusciousness of the trail destroyed; and if water may be permitted here, then a tablespoonful of salt and water, poured over the bird before serving,

would increase the relish beyond any other kind of gravy.

The wild duck should be delicately underdone ; and if produced in family parties, a great improvement may be made by squeezing the juice of a fresh-cut lemon on it after the first incision of the knife, which will so materially add to the delicacy of this bird, that the epicure will esteem it to be its fittest sauce.

“We remark such a close affinity between the Roman and German cookery and festive habits, that we believe that all that now remains of Roman gastronomic art must be sought only in modern Germany. The *agro dolce* sauces, by which the Roman was characterized, still distinguish the German. The *bizarre* admixture of meat and fish, of sweet fruit sauces with meats—the large proportions of wine used in their dishes—the marinated viands having boiling vinegar poured over them just as they are ready to be served—and the vast assortment of sausages, including those made of fish, said to have been invented by the Emperor Heliogabalus—all tend to establish a Roman origin.”*

In order to include other dishes of meat which appear on a plain English table, a few remarks will now be offered on broiling and frying.

Nothing should be more constantly guarded against

* “Gastronomy.”

than confounding the two last-mentioned modes of cooking—broiling and frying.

Broiling is to small joints of meat what roasting is to large joints, and is, next to roasting, the most palatable and wholesome mode of cooking.

It has often been observed that, in proportion as cooks lack knowledge of their craft, they employ the frying-pan more frequently than they do the gridiron to meat only appropriated to the latter, until, in certain countries, the frying-pan is that implement to which all that is fish or flesh must come. In London, the commonest act of inferior cooks is to fry what ought to be broiled.

Broiling requires a clear fire, the surface being modified by the sprinkling of salt. The precautions to be observed are:—First, the exact moment at which the meat should be removed, so that its juices be not dried up; next, that the dish in which it is put should be very hot, and that if any butter or sauce be added, it be not pressed down by the knife into the meat, else the crispness will be removed, and the juices will render the viand leathery and unpalatable.

The great objection to broiling is the difficulty of serving the meat in its proper state of richness, peculiar heat, and aroma.

That great and well-known epicure, the late Sir Watkin Williams Wynne, used to class amongst his favourite dishes one consisting of broiled Welsh

mutton chops, which he had served two chops at a time, and those on small hot-water dishes. The aroma from them was most fragrant; and the like mode is that in which we find them served in many of our London chop-houses; and, whether the invention is brought from Sir Watkin's, in Wales, or not, it is so highly approved of as to give rise to that felicitous expression, "reeking from the gridiron."*

Another point respecting broiling is, if unhappily, through some unforeseen cause, the dinner should be retarded, or the viand broiled (be it chop of mutton,

* The perfect taste and warm hospitality of Sir Watkin W. Wynne were proverbial, not only in the principality of Wales, but wherever the children of Cymru were to be found. Sir Watkin, on attaining his twenty-first year, in 1770, gave presage of the princely grandeur of his disposition, for he then dined in his park of Wynnstay, Denbighshire, the immense number of 15,000 people! On the occasion there were consumed:

30 bullocks,
50 large hogs,
60 calves,
80 sheep,
18 lambs,
37 turkeys,
10 quarts of shrimps,
80 barrels of pickled oysters,
166 hams,
150 gallons of milk,
80 quarts of cream,
70 hogsheads of ale,
120 dozen of wine,
18,000 eggs,
besides bread, cheese vegetables, spices, &c., in abundance.

&c.) accidentally chilled by being incautiously placed on a cold plate, or by draught of cold air, the pleasantness and digestibility are by many considered to be not alone equally impaired, but that, in proportion as the meat has more fat attached to it, the more it is liable to be injured in these respects. Hence arises the superiority of cutlets from the neck, or from the centre of a leg of mutton, to the mutton chops, unless the chops are partaken of immediately.

Frying imparts a degree of heat to meat, of such strong power as to be long retained; and on no subject in culinary art is there a greater lack of knowledge amongst inferior cooks than on frying; the bad results arising from the imperfect process are generally detected by epicures, though without in all cases knowing their cause.

The objection to frying is, that the object is liable to become infiltrated with fat, and rendered too luscious or rich; this lusciousness is generally imagined to arise from the employment of an excess of fat; and those who once entertained such opinions, and have travelled, must have been surprised on observing in the streets of Paris the *fritures*, and in those of Naples the *frittura*, commonly dealt out to the working people from immense recipients of fat; and finding these preparations, whether from potatoes or small fish, to eat clean, dry, and crisp. Experience shows that when the objects fried are neither browned nor crisped, they then become unwholesome and in-

digestible, and consequently are avoided by the epicure who is studious of his health.

The proper mode of frying is to employ an abundant medium of fat or butter, and that which is more delicate than either, the olive oil. Yet, where close economy is the object, the same fat may be employed repeatedly, provided it be restricted to the same nature of viands; all that is necessary being great cleanliness as regards the pan, and not to allow the fat to burn, but after it is used to strain it off perfectly clean into an earthen pan, and keep it till required.

Fat, oil, or butter thus used must be raised to the highest temperature the cook can attain, but without darkening the medium; afterwards, the esculent to be fried being well covered with crumbs of bread, and dredged with flour, and enveloped in batter or in paste, has its pores, or its outer covering, closed and hardened by its first contact with the heated fat, and so much so that the farinaceous envelope can be removed, by a person of impaired or delicate digestion, the meat with its juices be eaten free from any fatty matter, and have the juices preserved in perfection by the rapidity of the cookery.

In the highly-heated menstruum but lately named, the highest temperature of fat or oil, a small porous mass, like even a *croquette de riz* or a *rissole*, may be thrown, and that without the slightest apprehension of its absorbing the fat.

If after this process of *cuisson*, any sweet, like the *croquette*, be surrounded with the juice of fruit, or the new and admirable mode now adopted for sauce, of employing a little *fecula*, such as arrow-root or potato-flour dissolved with some flavouring, instead of melted butter, then a dish is produced which even the most delicate stomach can digest.

The *omelette*, that great resource of impromptu cookery, is made in England often highly indigestible, by savoury herbs and absence of fluidity: even a grain of flour makes it leathery. *Omelette au jus* and *omelette aux confitures* are as pleasant as they are digestible.

Let it be observed here, that it is the rapidity with which the exterior of the *omelette*, the *soufflé*, and the *soufflé poudin* is done, which renders each of these dishes most agreeable and digestible, the digestibility depending on the softness or fluidity of the interior.

Either by overrating or by the want of attending to the simplest rules of common reason, French cookery in England is in many instances so unpopular. To avoid the use of French cookery, some English epicures have fallen into another error—namely, that of suppressing whatever is simple from a good dinner when they give *recherché* repasts; insomuch that a luscious soup of the country and fish are conjoined with those heating dishes, venison and grouse.

The remarkable perversity of judgment prevailing

as regards dining was strongly exemplified by that amiable and highly-accomplished gentleman, the late author of "The Original." Amongst other subjects specially illustrated in that otherwise interesting work is, The Art of Dining. You may there see the nature of the dinners he gave to parties—dinners graced by the presence of those most distinguished in the aristocracy of rank and commerce. He cites an instance of an impromptu dinner given by him to two or three bachelors, consisting of—Herrings—Hash—Crab! Little did he consider that the hash is one of the dishes on which we are medically instructed that it requires extreme attention to be palatable, and still more attention to be digestible; and if the meat of this dish is boiled in the preparation, it is by that process rendered both hard and indigestible.

The truth is, that cookery is now becoming known to be a subject meriting the deepest attention; and assuredly Seneca showed himself as far wrong in his position as a philosopher, when he inveighed against the culinary luxury of his Roman contemporaries, as were the legislators of the Middle Ages in law-giving, when they issued their arbitrary sumptuary laws; for if life be worth enjoyment, then cookery, the hand-maid of enjoyment and health, must of necessity form one in the retinue of perfect civilization.

An author remarks in a very piquant and lively manner on *Cardinal Caraffe's Italian cook* :—

“ Montaigne, writing about the middle of the fifteenth century, makes mention of an Italian cook (in the establishment of Cardinal Caraffe) who was very fond of dilating upon what he was pleased to term the ‘*Science de Gueule*,’ and that, too, with as great a degree of gravity and magisterial authority as if he had been discussing some deep point of theology.

“ This worthy had what he termed a classification of appetites: the morning appetite, or that induced by protracted fasting; the appetite after a first course; and the still lingering yet delicate appreciation of the highest flights of art that yet survived after the second relay. Having with a dictatorial air laid down his general principles, he would proceed to show by what means these several conditions of depletion were to be met and relieved. His sauces, he was wont to say, had a ‘police of their own;’ and he would enlarge with enthusiastic gusto upon their ingredients, their qualities, and effects. He would then take a discursive flight, enlarging upon the merits of salads at different seasons; giving unanswerable reasons why one should be served hot and another cold; taking an opportunity of parenthetically describing the mode of embellishing the bowl, to render it more attractive to the eye.” *

He further adds—“ The Regency and the reign of

* “*The Philosophy of Cookery.*”

Louis XV. were favourable to the development of tranquil pursuits. The protracted peace which ensued upon the Treaty of Utrecht—the vast fortunes accumulated about that period—the luxurious reign of a monarch always less occupied in promoting his renown than his *private* indulgences—his celebrated '*petits soupers*'—all tended to give much importance during his time to the alimentary arts."

We will now resume the course of practical illustrations; and consequently, the next dishes in the order of service are the Vegetables.

Were all the inhabitants of this world extinct, and, ages after that extinction, our remains found by beings otherwise naturally constituted than ourselves, and visitors only from another planet, they, on the mere inspection of our dental apparatus, would conclude that we were made to eat vegetables and fruits as well as animal food. If these visitors to the abode of our extinct race were in any manner advanced in civilization, they would no less readily suppose that amongst us none but our men of labour, our hunters, sportsmen, racers, pugilists, and gladiators, lived almost exclusively upon animal food, or meat. But, notwithstanding this, our natural construction, vegetables as a portion of our food are treated as having no influence upon health, and in being nowise essential to it.

"Doctor Reveillé-Parise bewails the dearth of profound gastronomers in France at the present time, and

laments above all the decadence of his medical brethren in the social art. He celebrates the illustrious fraternity of the eighteenth century as having been as remarkable for their inventive and appreciative genius in culinary matters as for their extraordinary medical proficiency. They seem to have been a very jolly set of fellows, from Chirac, the inventor of a sauce with which it might be held excusable for a man to eat his own stock, to Maloët, and to Dr. Gastaldy." And further on he says,—“ If we examine impartially the progress of gastronomy in England, we shall find that we have not advanced as far as we think.”

The greatest deficiency at most English tables is with respect to vegetables ; however, though somewhat anticipating, a few words will conclude the subject.

Vegetables are agreeable and digestible in proportion to their freshness ; all vegetables lose some degree of their merits in proportion to the distance they are conveyed to market, thereby suffering by the length of time they are brought from the garden or field of their growth ; and if afterwards, by negligence or other causes, they are allowed to get dry, or ferment, they increase in depreciation.

In order to bring out the excellence of vegetables for the table it is essential that they be boiled in moderate quantities of water ; for if the water be in excess, after having impaired the vegetables by having extracted and partaken of their pleasant and healthful qualities, it is cast away as refuse.

Vegetables are improved in digestibility and agreeableness by being reduced to a pulp. Even cabbages of every kind, which are but a coarse food, and not to be eaten excepting by persons of the strongest digestive powers, and then with great discrimination, at a time when either the cabbages are very young, or have had their tenacity overcome by frost ; if reduced to a pulp, may be dished with cutlets of any kind, and much of the bad result is done away with ; but they should be fresh.

The pulping, or *purée*, which breaks down the fibre, overcoming that which resists digestion, and so sets free and mingles the imprisoned juices—that pulping is often in an incomplete state at English tables.

The sole objection of medical men against the *purée*, and all other spoon meats, is, that no mastication takes place before the *purée* is swallowed, and that the saliva essential to digestion is wanting ; but others of them say, the eating a crust of bread previously, or with it, offers the ready resource herein, creating saliva, and opening the digestive attack.

Vegetables for the *purées* should be driven through a cullender or tammie of the smallest possible apertures ; when they may be served either as a dish or as a soup. By this process you may obtain not only an agreeable dish, but, according to the season, you may produce a carrot, a green pea, or a Palestine soup.

Spinach, when not very young nor very fresh, essentially requires the foregoing process; and on this account it is surprising that instead of using spinach, the endive, which is so abundant, delicate, and healthful, should not be employed in England.

Chicorée au jus, or *chicorée au velouté*, ranges amongst the most pleasing delicacies at the first of tables. *Purées* of chesnuts make an excellent soup, and with cutlets form a ready delicacy—as *soupe à la purée de marrons*, *côtelettes à la purée de marrons*.

In proportion as delicate vegetables are young, they should be boiled in less water and for a shorter time. Young peas, when plainly boiled in water, should be protected by being covered with their husks, from which they have just been detached, as this will increase and preserve the aroma.

As vegetables grow older, they become fit for stewing, and the criterion of their being well done rests in their losing neither colour nor taste.

Peas and French beans have often, when presented stewed, at the English table, a brown hue, thus showing that they have suffered loss of fragrance and digestibility.

As regards the *primeure*s, or *printanier*s, the first new vegetables of the year—such as asparagus, brocoli, turnips, spinach, endive, &c.—it unquestionably appears that they have been given to mankind in the spring, that trying season to the human frame.

for healthful purposes ; and the physician does not fail to remind us that some of the *primeures* are anti-febrile, some diuretic, and all more or less cooling, and we therefore should be cautious that we do not maltreat and misuse them.

How essentially necessary at such period of the year are the spring vegetables to the Catholic, whose religious observance of Lent restrains him from full indulgence in animal diet ; it is then he finds value in the knowledge necessary for preparing those healthful delicacies which may be produced from even what is considered the most common vegetable ; not omitting the cucumber as prepared by the Hebrews, and also by the Russians. Among vegetables, the cucumber, as pickled by the Hebrews in this country, is rendered not only a palatable, but certainly one of the least injurious of the common pickles of *England*, and so cheap as to be within the reach of the poorest Hebrew. In Russia, people have a similar mode of pickling them, so as to render them a delicacy.

Potatoes belong more to farinaceous food than to vegetables in a culinary point of view. Potatoes of late years have become less farinaceous, and more coriaceous (or leathery) than formerly. Physicians approve the plan, now adopted by some, of throwing away the first water from the potatoes, when they are but half boiled, and then adding a fresh supply of the boiling solvent to com-

plete the boiling. Medical men are, however, surprised that potatoes are not oftener roasted for plain tables, or fried in small pieces, but not in chips, at a high temperature, for superior tables, by which many of the same good results might be obtained, through the heat of the fat drawing all the moisture from the potato. There is on the Continent a farinaceous food which forms, with meat, a material portion of the first or second course of a dinner.

The first is macaroni, which, if it be presented at table browned, is rendered tough ; and if the cheese therewith be turned to oil, it becomes an unwholesome food, which is a fact well known to all epicures. Yet macaroni is a light and healthful nutriment when dressed in the simplest form—*macaroni à la Genoese, macaroni aux tomates.*

Macaroni requires to be boiled only with a very small quantity of salt, until it has doubled its size, but without breaking, or the water it is in being whitened ; then place it to drain over the saucepan in a strainer ; mix with a little fresh butter, over which put a little newly-grated cheese, until the cheese stands up thick as a hoar frost on the farinaceous tubes.

But there is another way in which macaroni is cooked, and that by the Neapolitan epicure in England, who teaches that it should be prepared, dressed, and sent up in its plainest form. Boil it till it doubles its size, but yet remains whole, and without tinging the water;

then place it by itself upon a round well-dish or an *entrée* dish, and have it served up, accompanied with a pure sauce in a boat, a dish of newly-grated cheese, and some clarified melted butter—not one of these being mixed with the other. It is thus the macaroni is simply served, after which each guest is assisted to sauce, to cheese, and to butter, according to taste.

There is a very delicate quality of macaroni, a species known and employed all over Europe, particularly in Italy, Germany, and France, but under different names; and whether served simply around a fowl, or in a crust, it forms one of the most elegant, and at the same time most digestible and economical of dishes.

Here it may be observed, that an immense number of dishes which are most elegant and *recherché*, are also far from being expensive, as *quenelles de merlan*, of which the principal ingredients are whiting and egg; and no dish at table can surpass this in the idea of real epicures, those intellectual philosophers who seek to enjoy often, and to enjoy long, and to be neither disturbed in their reveries of pleasure, nor in their avocations of business, by the reminiscences and the weight of a merely fine dinner.

“Epicurus, free from all extremes, inculcated moderation in all things: he taught that, only in the equal exercise of all his faculties, could man attain happiness, by which he understood the happiness of

his whole life; not the exaggerated felicity of any one moment.”*

The subject of condiments of all kinds is one too vast to be undertaken at this stage; all that can be observed here is, that the excess of condiment in made dishes is a stigma upon English cookery: the less spice is employed, and the more sparingly salt and pepper are used, the better the cookery is; whilst dishes in which onion, eschalots, and garlic are perceptible to the taste, are said to be fit only for those who brave indigestion, and for a time refrain from mingling in society.

There are two exquisite esculents which act the part of condiments, and these are mushrooms and truffles. The first should be used sparingly, since we are taught that their juice in excess is liable to become dangerous.

“Among the means by which Agrippina subjugated the Emperor Claudius, her receipt for dressing mushrooms was not the least important. Claudius loved this dish ‘not wisely, but too well,’ and died—not because the fungus was poisoned, but because he was a glutton.”†

But the historians show that Agrippina, the wife of the Roman Emperor Claudius, induced him to adopt her own son, Nero; and afterwards, wishing to

* “Gastronomy,” p. 594.

† Lady Morgan. “Cordon,” p. 24.

place this son on the throne, she had poison conveyed in mushrooms to Claudius, in his favourite dish ; but as the poison did not operate fast enough for her purpose, her fears betrayed her to bribe Claudius' physician to make the Emperor swallow a poisoned feather during his bewilderment and agony ! A maternal labour which the filial affection of her son Nero recompensed her for in her own last moments.

As to truffles in made dishes, when the truffles are sliced, they lose all their delicate juices, their exquisite flavour, and their perfume, and in such state the experienced epicure avoids touching the truffle.

To enjoy the truffles themselves, they ought to be eaten whole and perfectly fresh, *à la serviette*, when they afford a most luxurious treat, though, in such state, many stomachs cannot indulge in them.

The fruits of bounteous Nature, whether in their wild or cultivated state, form at present but a slight portion of the pleasures of the dinner ; and all that will be observed here is, considering how often in England the dessert is left untouched, or nearly so, from the fear of eating crude fruit, it is strange that *compôtes* are not resorted to for general use ; since *compôtes* of oranges, apples, white pears, peaches, nectarines, and apricots are all considered by the faculty more or less easy of digestion.

Of the *compôtes* habitually served in England, that

of the winter pears is the chief; and strange to say, these selected pears are perhaps the least delicate of their kind, and the most fibrous. In some cases, it is the custom to colour them, to please the eye. The objection to English *compôtes* is, that the syrup is too dense and viscous; and is thereby impaired to taste and to digestion.

There is not a more delicious way of preparing fruit than in jellies, whilst at the same time it is considered there is not a more wholesome form; but the same excess in sugar, and in boiling, spoken of before, renders them, with us, scarcely tolerable to the palate, setting aside other serious considerations. To say nothing of the sweet-flavoured, wholesome *confitures de coings*, totally unused here, who does not remember the soft, easily dissolving *confitures de grosseille framboise*, and the *confitures de grosseilles de bar?* These *confitures* are made with white currants as well as red ones; and, with the exception of the extraction of the pips, the fruit is left whole. These dissolving *confitures* form the close of the dinner of the ordinary French bourgeoisie, as well as of the highest aristocrat, when *en petit comité*. (Note E.)

In England, we are accused of having most things surcharged and condensed in the sauces, soups, made-dishes, and prepared fruits.

“The last century was distinguished by a generation of hungry gluttons and inveterate topers, whose

excesses do not sleep with them in the tomb, but walk the earth the bluest of all possible devils, in the stomachs and brains of their nervous, morbid descendants* If we have abandoned some of their bad practices, we have lost some of their good ones ; we no longer force our guests to eat more than they can digest, or to drink till they disappear under the table, but we have only escaped Charybdis to founder on Scylla. We add to the business-imposed late hour of dining the fashionable affectation of a later, and offer to stomachs too fatigued to cope with boiled mutton, ambitious failures of all sorts of incongruities.

“ We have added to the number of our dishes, and have forgotten how to melt butter. We have let the beer of the people disappear, and have grown ashamed of roast beef. There is no set of men of whom we could now say, with young Lovelace, in Beaumont and Fletcher’s ‘ Scornful Lady,’—

“ ‘ Ale is their eating and their drinking solely.’ ”

As to our jellies, even to the calf’s-foot, they are, generally speaking, not approachable by a prudent epicure, being, on the one hand, of almost india-rubber toughness, and on the other hand, but slightly qualified by their proper natural corrections, the juice and the aroma.

Yet these delicate dishes are easily designed but to

* “ *Gastronomy.*”

appear at the close of a dinner. They should be well elaborated and nutritively prepared, or they become not only superfluous, but absolutely injurious to health. Gastronomers have ever been anxious to provide means to counteract this effect, and none have taken more pains than the celebrated Dr Gastaldy, of whom we give a slight sketch :—

“ John Baptist Joseph Gastaldy, Doctor of Medicine was born at Avignon, in France, in the year 1741 his family was noble; some members of it were cardinal princes of the Church. Gastaldy took his degree of Doctor very early in the University of Montpellier, the great school of the day, and became eminent and beloved in his profession; he was after some years raised to the perpetual presidentship of the Jury Dégustateurs of Paris, being highly qualified thereto as a physician and epicure of the first rank. He died 22nd December, 1806.”

HOW TO GIVE A DINNER.

HAVING spoken of that “mystic lore” belonging to the *chef de cuisine*, we must take into consideration all the circumstances relating to a dinner, which will here follow in their proper order.

The Hour named for Dinner.—The Prince Cambacérés, who was Arch-Chancellor of the French Empire, and one of the first gastronomers of the day, is related to have invited the Emperor Napoleon to one of his celebrated dinners, but finding that half an hour had elapsed beyond the time of invitation, and yet no Buonaparte appeared, poor Cambacérés, in a state of indescribable agony, sent for his *chef de cuisine*, and called out in true military language,—“Henri, save the *entremêts*—the *entrées* are annihilated!”

To avoid disappointment, the guests should be invited in time, yet not so long before the dinner, that the accidents and incidents with which the gay world is particularly beset, may intervene to prevent their keeping the engagements they have accepted; for an immediate answer is most desirable, so as to enable the host to be assured of the intended number of his party, and to know all who are not able to attend.

Of invitations to dinner, the late Sir T. Charles Morgan, after piquantly alluding to Madame du Deffand's Englishman, who "always spends his evening where he dines"—"où je dine, je reste,"—writes,—

"In order to reap a few dinners, it is necessary to sow an infinity of visiting cards; and if the bearers were always received in *propria persona*, a bachelor would run a considerable risk of being starved, for want of leisure to overtake his invitations, and qualify for their repetition. What between visits of introduction, visits after balls, friendly visits for jogging the memory, and *visites de digestion*, a diner-out might spend his whole life in the vocative case, were it not for the paper currency in which he is permitted to discharge these honourable debts."*

The first thing to be considered is to have the dining-room prepared and the table adjusted to the size required.

The best form of table is the round one, so that inconvenient angles are not encountered by the guests or the attendants, and accidental voids are rendered less perceptible, the company seeing and converging physically towards one another, as it is intended they shall socially. This also relieves the master and mistress of the house from the painful endurance of sitting unsocially, and the guests from the annoyance consequent upon their elbows meeting.

* "Present State of Parties."

For the like reason, when the company is very numerous, the oval table is the next best. An excellence attending these tables is, that they economize room, by giving the most thereof in the smallest space.

To have a dinner well served, the table should be broad; and for small parties, a simple resource is to have a folding top of common deal covered with baize. This top can be placed on the ordinary table, and is easily adapted to the number of the company; and since the fashion of keeping the cloth constantly on the table has prevailed, this excellent means has been adopted in some of the first houses.

“We have borrowed the fashion of leaving the table-cloth on for dessert—a necessary ugliness with the French, who have scarcely any dining-tables that are fit to be seen; but with our beautiful mahogany an unpardonable infliction.”*

No opinion will be expressed here respecting the limit to the number of guests, deeming it unnecessary to subscribe to the idea that “they should not be less in number than the Graces, or more than the Muses,” or to say that “they should not be thirteen.” Assuredly it is well known that two people *tête-a-tête* may sometimes be the happiest of epicures; and

* “Gastronomy,” p. 607.

the number thirteen will never be so fatal to enjoyment as an ill-dressed dinner or adulterated wine.

Each guest should have at least two-and-a-half or three feet of room to himself,—though nothing mars a good dinner more than a vacant seat at table, and that is betrayed by too great a distance between the guests. Such at times is its power, that but a chair remains empty, gloom pervades the guests, and they look on as if they expected each instant some spirit—another Banquo—to come uninvited, and occupy the empty seat.

The Fire.—When parties are given in the cold season of the year, proper care should be used to keep up a clear and brilliant fire; though, at the same time, guarding the guests, that those nearest to it suffer no inconvenience, but that a comfortable warmth may be spread over the whole dining-apartment. When this is neglected, a cheerlessness is often found to attack the spirits of the party, notwithstanding the best of fare and the choicest wines. “Vain were the hospitality of the most generous Amphitryon if unseconded by a good fire. The richest and most epicurean fare goes away unenjoyed if the guest freezes in the north-east corner of the dining-hall, near an ever-open door, and half a world away from the glowing hearth. Vainly, also, would the sun of France ripen the grape to cheer the heart of man, to cultivate friendship, and to beget goodwill to all, if coal did not conspire to the same end by forming the light and transparent

glass, which enhances the brilliance of the wine and commends it to the lip.”*

No ornaments which might obstruct the eye should be placed upon the table, since the guests should see one another, and above all the *Amphitryon* should be able to see them. Hence high, gaudy, gorgeous ornaments, over-proportioned to the size of the table, are considered offensive to good taste.

The heat of the dishes and the plates forms another important point to be observed. The plates can easily be heated by plate-warmers in the dining-room or in the parlour, or supplied from the kitchen, and carried up as wanted ; but the dishes require a different treatment.

There are four modes by which the dish may be preserved hot at table. The first is by the spirit-lamp : a cradle of silver, or of other metal, of size to take the form of the dish, having within it a moveable spirit-lamp. The lamp, nearly filled with spirit, on being lighted, will keep up the heat of the viand to a certain point with advantage ; but that point once passed, then not only the labours of the artist are destroyed, but a dish of taste rejected and valueless. Moreover, the explosions at various tables consequent upon its use, not only create extreme annoyance, but serious injury, by setting fire to the table-cloth, and other evils. At all events, the management of this should always rest in experienced hands.

* Sir T. Morgan.

The second mode of heating is on the principle of the tea-urn of some years' standing, and partakes of the like imperfection ; since, if the heater be of new iron, and made red-hot, and nearly filling the heater-case, accidents will sometimes arise therefrom productive of considerable annoyance. An instance of the cloth being burnt occurred at the Duke of Buckingham's.

The third process of heating is by the sand-bath, or sand-heater, which, for durability and freedom from violent heat, is considered preferable to either of the foregoing modes.

The fourth kind of heating is by the medium of hot-water dishes. The hot water is contained within an almost air-tight vessel, and has but a very gradual descending heat, and is of the present modes the best.

If provocatives are used before dinner, the preference is frequently given to oysters, which, when eaten saline and fresh, free from mawkishness and disease, become very effective. Some prefer the French oyster ; whilst, on the other hand, many on the Continent prefer the English native oysters so much, that considerable exports of them are made annually.

Many, considering that the four months spelt without an *r* are unfavourable to the condition of the oysters, avoid them in May, June, July, and August ; yet, in England, the oyster season opens on the 1st of

August, and they then become a favourite dish by introduction on the table of the Lord Mayor of London, his lordship, in his capacity of the first magistrate of the City of London, and, till lately, conservator of the Thames, being by olden custom the first, as it is supposed, to enjoy the dainty.

The Chablis and Grave and Sauterne wines are generally taken with oysters; for the more fiery the wine the worse it is considered, since all spirits are then improper, from the alcohol causing the oyster to harden in the stomach. White soups made with cream are considered wholesome after oysters.

A curious anecdote of the appetite-creative power of the oyster is related of a rich Indian nabob, who dined daily at *Les Trois Frères*, in the Palais Royale; when a Parisian epicure of note, visiting him one evening before dinner, found him most gloomy —ay, gloomy as even the Roman Marius over his own ruin, when imprisoned in Minturnæ. Yet the nabob was surrounded by a huge pile of oyster-shells. The man of taste, conceiving that the palate of an epicure might have been incited to its healthful vocation without so large a display of provocative, yet anxious to ascertain the cause which disturbed his Indian friend, asked inquiringly, “What is the matter that you look so sad?” The Croesus of the East despondingly replied, “I am disappointed, and greatly disappointed, since you told me that if I ate oysters before dinner I should be sure to feel an appetite;

and following your advice, I have already eaten six dozen, but yet I feel as I did before I began."

"In this country, the distinction between the terms *gourmand* and *gourmet* is scarcely understood, except by a select few; yet is the difference between the two individuals immeasurably great. The glutton and the epicure have, in fact, no feelings in common. The former is only remarkable for his voracity; the epicure is distinguished from the common herd by the refinement of his taste. The *gourmand* resembles, in many respects, the vulgar *parvenu*, who overloads his walls with valueless pictures, while the true *connoisseur* prefers for his delectation some half-dozen choice *chefs-d'œuvres* of matchless beauty, selected on account of the sublimity of the ideas to which they give rise. In its proper acceptation, the term epicure designates the individual whose good sense suggests the propriety of having his food prepared upon scientific principles, or in such a manner that no offence be given to his palate; that it be of such a character as to amalgamate readily with his system, and contribute to his health, enabling him to discharge without effort his physical and intellectual functions. He regards nourishment as the chief end of eating; and consequently under no circumstances does he seek to create or provoke an appetite beyond the necessities of nature. His meals are few, light, and brief; yet he thoroughly appreciates the well-directed operations of the *cuisine*,

but never allows himself to be enslaved by the gross sensuality of the table.”*

Provocatives are seldom employed in England before dinner, as the ride, the ablution, and the toilet are considered all-sufficient; but in the north of Europe they introduce very thin slices of smoked viands, liqueurs, oysters, &c., as provocatives.

“Hospitality is not to be measured by the square inch, and calculated by cubic feet of beef and mutton. It is dependent more on quality than capacity, and requires generosity, delicacy, liberty, and taste for its true administration; it preserves our own personal duties and habits intact, without inflicting any that may be distasteful to our guests; while it legislates for the free exercise of their particular comforts and practices, within the limits of general compatibility.”

Before descending to the table, the quarter or half-hour before dinner—“*la mauvais quart d'heure*”—should have been alluded to, a time which is often of a character uneasy and embarrassing. Yet if one of the guests be a stranger, he can, as is usual, be immediately taken under the wing of the master or mistress of the house; but should there be more than one, then books of the season, engravings, prints, caricatures, curiosities, and novelties of all kinds afford pleasurable variety, till the ice-like contact of

* “*New Quarterly Review*,” 1852.

the first meeting between guests is melted by those internal resources ever in command at the social dinner-table. The foregoing availments have been often acknowledged far more effectual against *ennui* than securing a box at the opera or theatre after dinner; although the last is deemed an infallible mode of creating satisfaction in some guests, and of making the successive hours of the evening's pleasures fly in a continuation of uninterrupted enjoyment.

Wenham ice, broken into pieces, and within the easy reach of every guest, is placed on the table in glass dishes, affording not only a great luxury, but a most salutary advance in the comforts of modern improvement.

Ices and iced water cool the human frame, not alone by causing lowering of temperature, but by producing the healthful effects of reaction, as is consequent upon the shower-bath of the morning.

In summer and in autumn, no dinner of pretension to judgment or elegance, is given without it.

So highly did that distinguished epicure, the Prince Talleyrand, esteem the excellent effects of the ice-water, that he always took intense draughts of it at dinner, and even doubled that quantity if suffering from a cold.

The *potage* is considered to be as important in the opening of every good dinner as the coach-

door is to the carriage. “Du potage, qui est, en quelque sorte, la porte cochère de tout dîner bien ordonné.”*

If turtle soup be taken, the proper place for this crowning soup of the English table is before the host, who serves its contents with skill, so that he may obviate that difficulty which is termed the breach of good manners—that of sending up the soup-plate a second time, no matter how much the guest may appreciate the excellence of this choice soup.

“Heavy soups are a mistake; clear turtle and *Julienne* should only be tolerated.” As a French author remarks, “Three or four table-spoonfuls of soup, with as many drops of sherry, are all that should be laid in for the foundation of a dinner.” To have soup twice is unknown in good houses, although it may generally be remarked that, if a man is bold enough to send his plate a second time, he prefaces his remark by a libel on the taste of the princely George IV., by saying, “I believe the custom was sanctioned by the Regent.”

If turtle soup, follow with well-iced punch, when the punch, if not too sweet, will give a bracing energy to appetite. This may be given betwixt the courses, in form of punch *à la Romaine*, or in simple form, as *granite*—then its effect is both cooling and re-

* “*Almanac des Gourmands.*”

animating. In the last course, the ices are found in the shape of *Plombière*, *Charlotte-Russe*, *poudin à la Neselrode*, *biscuits glacées*, which are the best and the most elegant of the sweet dishes.

And the ices at the dessert, moulded into the shape of apples, pears, &c., are no less successful than the foregoing.

“If the *potage* may be considered as the principal gate of the edifice, the *entrées* form, as it were, the chief rooms of the structure. * * * * We may regard the *entrées* as the most solid part of the dinner;—Si le *potage* est la principale porte de l’édifice; les *entrées* en forment le premier étage et les appartemens les plus importans. On peut regarder les *entrées* comme la partie la plus solide d’un diner.”

The first soup, the turtle, should be as light and pale as possible; and all *entrées* should be given later, in proportion to its concentration and intensity of flavour, until the second roasts are reached.

The medical epicure, observing that there are many stages and forms of congelation, from the *sorbet* to the fruit-ice, is regulated according to the advanced stage of the dinner in taking his ice more fluid, and of less intense congelation. After the turtle soup, which has been corrected by the spirituous ingredients of the punch, the ice may be drunk fluid without danger, and even with benefit. Later in the

dinner, in form of *sorbet*, it must be avoided as imprudent, lest too much cold descends at the same moment into the stomach ; consequently it is afterwards served in the semi-fluid state, which still allows the guest to drink, and without having recourse to his plate,—it compels his sipping slowly. At dessert, he must cut the ice with a spoon, and eat the mimic fruits particle by particle—since the epicure considers ice as acting upon the palate in effect as milk and apples do ; and therefore *dégustateurs* and *gourmets* employ it to restore the taste after exhaustion by degustation, and to impart tone to the stomach.

When the second roast is reached, the dishes should then but coquette with the palate, until the dessert comes, capped by the coffee, and followed by the *chasse café*, which consecutively reward and confirm the palate, after all its labours in recruiting the system.

Finger-glasses and mouth-glasses are handed, according to custom, either before or after the dessert, and they sometimes contain a little sweet-scented water.

“ We have rose-water carried round in a finger-glass after dinner, and not two persons out of twelve know how to use it. Instead of flicking the corner of a napkin in and out, with the dexterity of a Frenchman, your neighbour probably dips his damask into the delicate

fluid, and then squeezes the superabundant moisture back again, and so passes it on for your use.”*

Respecting wines, taste varies very much ; yet there are some very broad and plain rules concerning them resulting from the experience of the epicure and physician : as the white wines, from their sober quality, are deemed the best adapted to the course of the dinner, the light white wines should be taken with the dinner exclusively ; Chablis, Barsac, and Grave should be taken with the oysters before dinner ; Sauterne and Sherry after the soup ; White Hermitage at the end of the first course ; Burgundy and other wines, such as Côte Roti, Red Hermitage, Chambertin, after the game ; Madeira, Port, Brown Sherry, and Claret with the dessert. Champagne begins almost with the first *entrées*, and often extends its sway to the end of the other courses.

As regards other wines served with ices, according to taste, such as the liqueur wines, or the sweet wines Constance, Pacaret, Cyprus, &c., they may be taken with safety. Of the sweet wines, none are to be compared to Tokay, which, when it is genuine and old enough, possesses, in the estimation of the *gastronome*, a fragrant energy mingling with and overmastering, its luscious sweetness. The greatest objections to the usual run of sweet wines are, that they cloy the palate, injure digestion, and react

* “Gastronomy.”

ferment in the stomach. The most fashionable practice is to serve the sweet wines immediately on the partaking of ices.

Respecting liqueurs, it behoves the hospitable Amphitryon to be very cautious. The imitations of some liqueurs at Bordeaux are considered tolerable; but, unfortunately, they are manufactured everywhere, and without improvement.

The real Curaçao, the white with a crystal deposit, is considered the best; the real Maraschino should be imported direct from Zara, the Rosoglio from Italy, the Noyeau from the West India Islands, the Crème de Café from Mauritius, Kirschenwasser from the Black Forest, &c.

Bad liqueurs are sometimes somewhat deleterious, and may be fatal. The last Duke of Lorraine is reported to have died from drinking a glass of noyeau, at a time when prussic acid was unknown!

Coffee is sadly used in England. The physician instructs, that the coffee berry contains many constituents that undergo changes at different temperatures; that no cupidity or deceit should enter into its admixture; and that coffee, to be agreeable, digestive, and wholesome, should be served with all its constituents elicited in the exact proportions in which they present themselves when the coffee bean is roasted; and that no possible excuse exists for serving it otherwise, since its preparation is of the simplest possible kind, and as follows:—

Put enough for your object of light-brown roasted coffee in a thick flannel funnel-shaped bag, held by a rim of wire; then pour boiling water thereon, and collect the liquor into a vessel heated for the purpose, and serve instantly.

The above is stated to have been the mode in which the illustrious Talleyrand used to have his coffee served, and which was ever considered by his epicurean guests as most delicious, shedding the sweets of its aroma.

The best berry for this purpose is of the finest kind, and never roasted beforehand, but is, according to Eastern custom, roasted on the instant immediately preceding the making coffee, and then served in very delicate small china or porcelain cups; but in the absence of the berry prepared in this way, the most recently-roasted coffee is preferred.

The Mocha and the Bourbon are two of the most approved coffees; but yet there are other coffees, also, which by keeping and frequent turning, and exposure to light during their raw state, will become excellent.

Tea.—“The history of tea, from its first introduction to England,” says Mr. Charles Dickens,* “may be read in the history of taxation. The first tax on it, by the Act of 22 & 23 Chas. II., in 1670-71, illustrates the

* “Household Words.”

original mode of its sale ; it imposes a duty of 1*s.* 6*d.* upon every gallon of chocolate, of sherbet, and of tea, made and sold, to be paid by the makers thereof.

“ Coffee and tea came into England as twin-brothers, about the year 1660. Like many other foreigners, they received a full share of abuse and persecution from the people and the State.

“ A writer in 1682 says :—‘ I know some that celebrate good thee (tea) for preventing drunkenness, taking it before they go to the tavern, and use it very much also after a debauch.’ One of the first attractions of ‘ the cup which cheers, but not inebriates,’ was a minister of evil.

“ Tea at first sold in the state of leaf at 10*l.* and 6*l.* the pound weight, and shortly after at 16*s.* to 50*s.* the pound weight.

“ At first coffee was denounced as hell-broth, and tea as poison. Great reviewers and writers, even up to the year 1823, have been against their use,” says Mr. Dickens. It is dangerous even for great reviewers to “ venture to assert.” In a few years afterwards comes Liebig, with his chemical discoveries, and demonstrates that—

“ Coffee and tea have become necessities of life to whole nations, by the presence of one and the same substance in both vegetables (that of the coffee-berry, and that of the tea-leaf), which has a peculiar effect upon the human system ; that they were both

originally met with amongst nations whose diet is chiefly vegetable ; and by contributing to the formation of bile, their peculiar functions have become a substitute for animal food to those whose consumption of meat is very limited, and to the large class who are unable to take regular exercise."

Dr. Beaumont, in his experiments and observations, states,—

" That bile is not ordinarily found in the stomach, and is not commonly necessary for the digestion of the food ; but

" That when oily food has been used, it assists its digestion.

" That the natural temperature of the stomach is about 100° of Fahrenheit."*

" Tea drinking in Russia is the principal luxury in which the Moujik indulges when in his power. It is common on these occasions to hear him call for a *samovar*, or tea-urn of water, and from this he continues pouring through a small tea-pot containing tea until the water is all consumed. He will thus take several pints of this hot liquid at a sitting."†

The writer might have added,—The nobleman of Russia has also a strong partiality for tea, and his tea is of the finest and most fragrant kind ; its excellent quality is almost proverbial, since Russia

* Combe's "Physiology."

† "Court Gazette."

possesses peculiar facilities for its pure and safe transmission, and that too by overland carriage, in its highest state of aromatic odour.

The Russian noble, when about to travel, is always furnished with his tea-chest, appropriately fitted up, for making tea on the instant.

The Dinner.—The following cautionary hints have been sketched out with a *facile* pencil, as suggestive points worthy of the consideration of the diner-out :—

“ Beware of a party of eighteen or twenty in a room that would scarcely hold half that number conveniently ; where an influenza-trap is laid for you, by the room being at Calcutta heat, the windows and doors open, forming a thorough draught ;” and, he adds, beware—

“ Where the cold, clammy *entrées* arrive in a cart or a cab from a second-rate pastrycook ; where everything is sure to be cold, except the wine ; where the coachman, lately employed in the stable, places each guest on the rack by the awkward way in which he ‘handles, not the ribands,’ but the plates ; where a page, with three tiers of buttons, his paws encased in white cotton gloves, inserts his thumb into the fish-sauces, brings you potatoes with your *pâts*, if you are bold enough to attempt a thick wall of doughy pastry, with a homœopathic supply of oysters, un-bearded, within ; and who invariably deposits the

contents of some greasy dish upon your coat, or your neighbour's dress. And beware of—

“Where the butler is literally in a state of damp-heat, from having been in a fume all day at his additional work, drilling broken-down gouty waiters, hiring extra plate, ordering Wenham Lake ice, which melts under the influence of the heat, and giving directions to what the Four-in-Hand Club used to call ‘a scratch team’ of servants:

“Where the footman, who has been on the tramp all day with notes and messages, gives warning just before the hour for dinner, having had a quarrel with the housekeeper about some domestic affair:

“Where the professed woman-cook has had no end to ‘disagreeables’ (as she terms them), from the kitchen fire smoking, the boiler nearly bursting, the fishmonger being late, the butcher-lad failing in his promise, and the ‘himperence’ (we again quote her words) of the pastrycook’s boy, who wants to occupy the whole of the dresser with his goods. Nor is the usual placidity of her temper at all improved at the unceasing ringing of the drawing-room bell, and the constant inquiry as to when dinner will be served. To masters and mistresses who get impatient, we would tender this piece of advice: never disturb your culinary artist during the process of serving or preparing dinner, as it will invariably tend to delay, if not to spoil it. Avoid—

“A house where ostentation is the ruling passion, where handsome plate prevails, where the host, as the old story goes, boasts of his fine gildings, until some waggish guest exclaims, ‘Never mind your gilding, give us a taste of your carving:’

“Avoid where your Amphitryon tells you long stories of his wonderful wines, and does not give you iced-water in July; where the *épergne* is costly, and the table-cloth of a pale straw-coloured hue, strongly marked with black borders where the dishes have been placed:

“Where the giver of the feast prides himself upon things out of season (such luxuries just being half enough to satisfy a tenth part of his guests), and where nothing in season is worth touching; where the coffee is thick and cold as a November fog.”*

A BANQUET.

THE history of all ages records that on all occasions of festivity and rejoicing, a banquet has taken place to celebrate the event. England may be considered, *par excellence*, the country of banquets,—not to celebrate the anniversary of a day of victory, but to draw forth those feelings of benevolence and charity

* “London at Table.”

so peculiar to its inhabitants, but who require the social warmth of friendship and the excitement of the generous fare placed before their eyes, which by their industry and prudence they are enabled to partake of, to remind them of the want and distress of those who have not used the same talent with like advantage as themselves.

But beyond these, there are other banquets to commemorate events of a family nature—either that of marriage, a birth, or the arrival of a long-absent friend. The people of England have latterly shown their peculiar liking for these entertainments, by banqueting the various regiments of soldiers returned from the war.

Our peculiar province at the present moment is to speak of the banquet in the house of the nobleman and gentleman, who, anxious to invite his friends on some special occasion, wishes to keep it within bounds of moderation, but at the same time, with a liberality worthy of the occasion.

No establishment in these days can boast of the splendour and profusion of ancient Rome, for it is related of Lucullus, the celebrated Roman consul, whose war triumphs by sea were as renowned as his victories by land,—he who was the successful opponent of that ambitious and powerful king of Pontus, the warlike Mithridates,—Lucullus, the rival to the great Pompey, forms another and often-mentioned instance, in the

science of gastronomy, of the magnificent luxury of the opulent of Ancient Rome, that mistress of the world. The halls of Lucullus were distinguished by the different names of the gods; and when Cicero and Pompey attempted to surprise him by an unexpected evening visit, they were astonished at the costliness of a supper which had been prepared upon the word of Lucullus given on their entrance, the consul having merely said to his chief servant, “I will sup in the Hall of Apollo !”*

Great consideration should be evinced by the Amphitryon of an entertainment that he should give proper instructions to those of his household whose immediate duty it would be to prepare it, by which great expense, labour, and anxiety may be avoided. Instances are numerous where want of thought has resulted in serious consequences.

Of a late illustrious duke it is related, that on a particular occasion he said to his steward, “Prepare me a bill of fare of what will be required for a *déjeuner* for fifty persons.” It was done, and laid before his Grace, who, after scanning it, dictated in his well-known laconic style of the battle-field, “Prepare for six times that number, to be at Woolwich in three days hence.” The order was completed, his Grace satisfied; but in the

* Dr. Lemprière.

endeavour, the steward's energies were exhausted, under the dread of failure, and though at last perfect in his achievement, he sank beneath its accompanying anxieties. Also,—

Vatel, the *maître-d'hôtel* to the great Louis XIV., is said, solely from failure respecting a grand dinner, to have fallen into such rapid depression of spirits as to precipitately put an end to his life !

Now, in these days, when preparations required for 500, or 1000, or even a party of 2000, are of usual occurrence, the order is no sooner given, than each in his department sketches his bill-of-fare, which having been arranged properly, and the details approved, the preparations are proceeded with, and all at the appointed time is ready.

Though this is done noiselessly, and without stint or apparent regard as to restriction of quantity or cost, yet the vigilant, thoughtful steward studies and balances the prices of all things so exactly, that he is ever ready to give an account of the expenses required for such entertainment, including therein the estimated extras which may be considered necessary for the party about to be given.

There were certain dinners given in the year 1844, consisting of thirty or more persons, at a villa on the banks of the Thames, situate but a few miles from town. The instructions were, to secure every attainable delicacy of the season ; and those dinners, from

being attended by the highest personages in diplomacy, in rank, in literature, and in art, became the subject of general praise; their management, according to the routine of occurrences, was simply as follows:—

The employer, a young gentleman of fortune, had for these occasions the use of his father's house, but none of his father's servants were permitted to assist in the preparations or waiting. Consequently, every appliance for the occasion was to be sought, and everything required had to be hired or bought.

The preparations were for thirty, and the progress was as follows:—

A cook was engaged, with one *aide* and usual assistants, and the cloth was laid, having

2 soups.	2 flancs.
2 hors-d'œuvres.	8 entremêts.
2 fishes.	2 roasts.
8 entrées.	2 removes.
2 removes.	

With a dessert of thirty dishes, and three sorts of ice.

The wines consisted of Sherries, white and brown, Madeira, Port, Sauterne, Champagne, Hock, Burgundies, Romanée Conti, Malvoisie, Paxarete, Manzanilla, Amontillado, Bucellas, Setubal, Chambertin, Johannisberger, Claret, Chablis.

The waters,—Seltzer, Soda.

The spirits,—Brandy, Eau-de-vie à la Charles X., Whisky à la George IV.

The coffee, accompanied with two sorts of liqueurs.

The cost of such dinners were found to average, including waiters, between 5*l.* and 5*l.* 10*s.* each guest (See Note F.)

In the times of Ude, and Woodger, it became the dominant passion of *gastronomes* to give these and similar dinners, some of which they designated their Trial Dinners, being given for proving different points of quality they had in view; sometimes the object was, the ability of each particular cook; at others, the excellence of different attendance at each selected house; so that they thus tested the capabilities of each hotel they honoured, as to whether its cooking was of the first quality, or the serving of the most perfect kind. (See Note G.)

In such houses as the Clarendon or Grillion's, a most finished dinner for from fifteen to thirty guests may be given; but for beyond that number the larger houses are sought—such as the Freemasons' Tavern, London Tavern, the Albion, and a few others.

“It was to the fostering care of Louis XIV.” that the world is indebted for the genius of a crowd of men in every department of science; not by any means the least illustrious among whom are Le Marquis de Béchamel and Vatel, the former

immortalized by his preparation of *turbot à la crème*, and Vatel by his characteristic fate, which is thus recorded :—

“At a festival given in honour of his Majesty by the Prince de Condé, two of the tables, the twenty-fourth and twenty-fifth from the royal board, were indifferently supplied with roasts. This haunted the excitable imagination of the *chef*, and he consequently appeared overwhelmed with inconsolable grief. Gourville mentioned the untoward circumstance to the Prince, the Prince went himself to Vatel’s apartment, and said, in the kindest tone, ‘Vatel, everything has been done in the first style ; nothing in the world could have been better arranged than the King’s supper.’ He replied, ‘Your Highness’s condescension overpowers me ; I know that two tables were neglected.’ ‘Not in the least,’ quoth the Prince ; ‘make yourself perfectly easy ; all was exactly as it ought to have been.’

“On the following day a magnificent banquet was to be served to the royal party, but at four o’clock in the morning only a very scanty assortment of fish had arrived, though every port along the coast had been laid under requisition. Distracted and bewildered, Vatel felt convinced that no further supply could reach him in time. ‘I never can survive this disgrace !’ he exclaimed, and retiring to his chamber, he transfixed his heart with his own sword.

Scarcely had he thus succumbed, when from all parts the purveyors made their appearance with a profusion of magnificent fish.

“The Prince related the melancholy event to the King, who observed that it evinced a nice sense of honour. Vatel was much commended ; his courage was praised and blamed at the same time. Such was the devotion and enthusiasm displayed by the cooks of the age of Louis the Great.”

“With the Roman Empire fell, in Europe,” says Lady Morgan, “the great but unscientific kitchen of antiquity.” Indeed, of all gastronomic entertainments, the banquet, in its constituent importance, assumes the highest rank, and affords the best opportunity for the princely display of magnificence and wealth ; by the accumulation of costly plate of gold and silver ; by its richness and beauty of glass, and porcelain, and bronze, and all of these in vast variety of taste ; by its delicacy of choicest viands, wines, fruits, and preparations ; by its soul-stirring flow of music ; by the dazzling brilliancy of its innumerable and splendid lights ; and by the taste and elegance, and often richly-gorgeous jewels and dresses, of the assembled guests. The Roman historians, following in the steps of their predecessors of Greece, show the costliness of the banquet-entertainments of the Roman state ; as in the time of the Cæsars, they record of the Emperor

Vitellius, that he feasted four or five times a day, his food being of the most rare and exquisite nature ; the deserts of Libya, the shores of Spain, and the waters of the Carpathian Sea, were diligently searched to supply the table of the Emperor. But the most celebrated of the feasts was that with which he was treated by his brother Lucius ; the table was covered with (among other meats) 2000 different dishes of fish, and 7000 dishes of fowl ; and so expensive was the Emperor in everything, that above 7,000,000*l.* sterling was spent in maintaining his unique table.*

Most of the houses of the great contain costly and emblematic gold and silver plate, and upon occasions of festivity they usually embellish the entertainment, showing the taste and magnificence of the host, whilst giving the opportunity to display the united skill of the domestic arrangement, and the artistic talent of the *chef de cuisine*, in endeavouring to produce the most perfect effect around the tables of the wealthy.

Nothing shows more the practical knowledge of domestic skill, than the symmetrical arrangement of the dining-table, with the appropriately tasteful decoration of the sideboard and side-table.

* "Lemprière on Vitellius."

BILLS OF FARE.

THE following are a few Bills of Fare, showing the style in which modern dinners are served. The receipts for making the dishes are to be found in most modern cookery books :—

BANQUET FOR THIRTY, IN THE MONTH OF APRIL.

Four Soups.

A la reine.	Clear mock turtle.
Pâtes d'Italie.	Spring.

Two Removals of Fish, for Top and Bottom.

Turbot, garnished with fried smelts or fillets of solca.
 Severn salmon, crimped.
 Lobster and Génoise sauce.

Four Large Dishes, to Remove the Fish at the Ends, and Soups at the Sides.

Saddle of mutton.

Four spring chickens, boiled, en pyramide, round a tongue, with Béchamel sauce.

Fore quarter of lamb.

Boned turkey, stuffed and roasted. (See CAREME.)

Sixteen Entrées.

Sweetbreads and Tomate sauce.	Turban de quenelles de volaille, sauce blanche.
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Vol au vent à la financiere.	Les caisses de foies gras.
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Côtelettes d'agneau à la soubise.	Magnonaise de volaille.
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Filet de volaille à la financiere.	Filets de veau au petits pois.
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Chickens.

Magnonaise de volaille.	Côtelettes d'agneau à la soubise.
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Filets de veau piqués.	Filets de volaille.
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Les caisses de foies gras.	Vol au vent.
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Turban de quenelles.	Sweetbreads.
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Turkey.

Sideboard.—Sirloin of beef, ham, and vegetables in season.
Salad for lamb, cucumbers, &c.

Four Roasts, two Top and two Sides.

Pheasants.	Blackcock of the woods.
Ptarmigans.	Gelinottes.

Four large Entremets to remove the Roast.

Sultane printanière.	
Croquettes de riz à la vanille.	
Sultane d'abricots conservés aux croustades.	
Poudin de semoule à la reine.	

Sixteen Entremets.

gelée de champagne rosé.	Crème d'Italie, décorée.
elettes d'abricots pralinées.	Les Génoises de nouilles.
on de riz à la Windsor.	Gelée de Marasquin.
madélanies au raisin.	Gateau glacé à la crème.

Croquettes de riz.

eau glacé.	Les bouchées glacées au caramel.
ie de Marasquin.	Turban de riz.
Génoises de nouilles.	Tartelettes d'abricots.
ne d'Italie, décorée.	La gelée rosée.

Two removes of soufflés, two of Nesselrode pudding.

Sideboard.—Sauces for game, &c. &c.

DINNER FOR THIRTY-FOUR, IN APRIL.

Two Soups.

Soup à la reine.

Croûte gratinée, with asparagus peas.

Fish.

Salmon, with lobster sauce.	Turbot à la Borel.
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Joints.

Haunch of lamb.

Turkey, stuffed with truffles à la Perigord.

Spanish ham, garnished with spinach.

Fillet of beef, glacé à l'Italienne.

Entrées.

2 Suprême of fowl.
 2 Sweetbread, larded, with sorrel sauce.
 2 Mutton cutlets, with a purée of white haricot beans.
 2 Croquettes of veal with ham.

Rôts.

Leverets.	Guinea fowls, larded.
Roast ducklings.	Capon, with cresses.

Entremêts.

Mushrooms à la Provençale.	Spinach au jus.
Asparagus à la Hollandaise.	Celery à l'Espagnole.
Darioles à la fleur d'orange.	Gâteau aux abricots glacés.
Les gauffres à la Française.	Gâteau glacé à la Condé.
Crème Française au caramel.	Bavarois au café.
Jelly of orange.	Jelly of Dantzic brandy argenté.

2 Soufflés à la vanille en croutade.

Sideboard.—New potatoes, peas, salads, sauces, &c. &c. &c.

DINNER FOR THIRTY, IN MAY.

Four Soups.

Spring soup, clear.	Green pea soup.
A la bisque d'écrevisses.	Vermicelle à la régence.

Salmon, boiled, with lobster sauce.
 Red mullets en papillotes.
 Whiting fried.
 Haddock braized au vin de champagne.

Fore-quarter of lamb.
 Saddle of mutton.
 Roulard of veal, braized à la jardinière.
 Calf's head à la tortue.

Entrées.

Vol au vent of quenelles à l'Allemande.
 Mutton cutlets à la Soubise.
 Quailles barded.
 Calves' brains en suprême.
 Sauté of fowl, with asparagus peas.
 Fillets of fowl à la Maréchale.
 Lamb cutlets, with stewed endive.
 Matelote of foies gras.

Rôts for Second Course.

3t ducklings.	Leveret, boned and stuffed.
fowl, larded.	Roast gosling.
3t chickens.	Pigeons, sauce of green peas.

Entremêts.

en peas à la Française.	New potatoes à la maître d'hôtel.
iragus à la Lyonnaise.	French beans, sautéed.
aux aux pêches glacés.	Meringues à la vanille.
oles soufflées.	Génoise glacé à l'Italienne.
r of four fruits.	Charlotte à la Parisienne.
nage Bavarois, with ma-	Jelly of strawberries.
roons,	

Extra—to remove Top and Bottom.

Jambon en surprise.	Charlotte Russe.
2 Soufflés à la vanille (to be handed round).	

DINNER FOR THIRTY, IN JUNE—AS A FISH DINNER.

First Course.

Clear Turtle.

Eels à la Tartare.

Vol au vent of soft roe of mackerel.

Whittings à l'Italienne.

Soup à la Reine (to be removed with turbot).

Red mullets à la Hollandaise.

Eels, with Indian sauce.

Fried smelts.

Fillets of soles, fried.

Timbale of macaroni of laitances.

Fillets of mackerel à la maître d'hôtel.

Crecy soup (to be removed with Colvert salmon).

Quenelles of fish à l'Italienne.

Turban of fillets of soles à la Polonaise.

Saumon à la Beyrouth.

Thick turtle.

White bait, to be handed round.

Sideboard.—Potatoos, slices of brown bread and butter, sauces, cucumbers, &c. &c.*Second Course.*

Haunch of venison.

Chartreuse of pigeon.

Spring chickens with white mushroom saucc.

Turban of tongue à l'écarlate.

Fillet of beef, piqué à la jardinière.

Mutton cutlets à la Soubise.

Ducklings, curried.

Sweetbreads, with stewed endive.

Vol au vent à la financière.

Fillets of duck, with stewed peas.

Boudins of fowl à la Richelieu.

Noix de veau piquée à la chicorée.

Fillet of beef, Neapolitan sauce.

Fillets of fowl, with cucumbers.

Lamb cutlets printanier.

Saddle of lamb.

Sideboard.—French beans, potatoes, currant jelly, salad, mint sauce, &c. &c. &c.*Third Course.*

Roast gosling.

Ice of strawberries.	Crème à la vanille.
Juliflowers, with parmesan.	Aspic of lobster.
Toux à la crème.	Génoise glacé au Marasquin.
rasburgh pâté of foie gras.	Timbale of macaroni.
adelaines, port wine sauce.	Meringue à la crème glacé.
spic of fillets of soles.	Artichokes à la barigoule.
avarois au café.	Jelly of white currants.

Turkey poult, larded.

Removes of the Two Roast and Two Side Dishes.

esselrode pudding.	Charlotte Russe.
abinet pudding.	Victoria pudding.

Extras.—4 fondus of cheese.COUNTRY DINNER, IN THE MONTH OF SEPTEMBER,
FOR THIRTY.*Soups.*

Purée of game aux croutons.	Macaroni soup.
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Fish.

Pike sauce matelote.	Carp sauce Génoise.
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Dishes to remove the Soups and Fish.

Haunch of venison.	Roast beef.
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Fillet of veal.	Ham.
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Entrées.

Fricassé of fowl à l'Ancienne.
 Mutton cutlets en haricot.
 Turban of quenelles of game.
 Salmis of grouse.
 Sweetbreads, with stewed endive.
 Curry of fowl, en turban of rice.

Sideboard.—French beans, potatoes, salad, currant jelly,
 &c. &c. &c.

Removes.

Roast partridges, grouse, hare, red plovers.

Entremets.

Small cabbage lettuces, stuffed.
 Spinach, with velouté sauce.
 Cauliflowers, with butter à la ravigote.
 Artichoke bottoms, à l'Italienne.
 Gateaux à la Royale.
 Choux à la Mecque.
 Champagne jelly, with grapes.
 Blanc mange, with filbnuts.

A large meringue decorated
 with Chantilly cream.
 Pine apple jelly in form of
 the fruit.

Brioche with Madeira wine.
 Baba.

Sideboard.—Bread sauce, fried bread crumbs, currant jelly,
 &c. &c. &c.

Four removes of the Game.

Tapioca pudding.	Croquettes of rice.
Cabinet pudding.	Pine-apple fritters.

Diablotins of cheese (Soyer).

SEPTEMBER.

This dinner being in the country, fresh-water fish are introduced, as being easy to be obtained. The

joints named in the bill of fare are those that would be placed on the sideboard at a dinner in town, which in the country, where etiquette is not so strictly observed, are placed on the table.

The *entrées* of game introduced are those which in the month are plentiful.

COUNTRY DINNER FOR OCTOBER, FOR THIRTY.

Two Soups.

Giblet soup.	Vermicelli soup, clear.
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Four Fishes.

John Dorée, lobster sauce.
Trout à la Beyrouth.
Slices of cod, with Béchamel sauce.
Perche, en water souchet.

Removes of the Fish and Soup.

Roast turkey.	Roast goose.
Tongue.	Boiled edgebone of beef.
Roast sirloin of beef.	Roast pork.

Entrées.

Boudins of fowl à la royale.
Chartreuse of game.
Mutton cutlets, with mushroom sauce.
Escalopes of sweetbreads, with celery sauce.
Fowls à la Provençale.
Lasagnes en timbale.
Veal cutlets larded à la chasseur.
Cutlets of palates, of beef with crayfish.

Sideboard.—Mashed potatoes and sausages, carrots and greens, apple sauce, onion sauce, horseradish sauce.

Rôles.

Pheasant.	Partridges.
Woodcocks.	Snipes.
Curried oysters.	Scalloped lobsters.

Entremêts.

Jerusalem artichokes, with white sauce.
Tomatas, stuffed with mushrooms.
Orange jelly.
Cream, with pistachio nuts.
Gateau glacé à la Condé.
Crème à la Franchipane.
Vegetable marrow, with cream sauce.
White haricot beans à la maître d'hôtel.
Pain de fruits à la Russe.
Crème au café.
Timbale of apples in rice.
Génoise of apricots.

Removes of Game.

Two omelettes soufflées.	Two of macaronie au parmesan.
	Two fondus.

Sideboard.—Vegetables in season, bread sauce, &c. &c. &c.

OCTOBER.

This bill of fare is exceedingly simple. All the *entrées* and *entremêts* can be made without difficulty. The game introduced is principally in roasts.

COUNTRY DINNER FOR NOVEMBER, FOR THIRTY.

Four Soups.

Mulligatawny.	Turtle.
A la Royale.	Rice soup, clear.

Four Fish to remove the Soup.

Cod's head, with oyster sauce.	Brill, with lobster sauce.
Fried soles, with melted butter.	Fillets of pike, en matelote.

NOVEMBER.

This is a more *recherché* bill of fare than that of October. The *entrées* of game require more skill to make.

DINNER FOR TWELVE, IN APRIL.

Soups.

FISH.

Cod's head and shoulders, with oyster sauce.
Fillets of salmon. à la Hollandaise.

Two Joints.

Saddle of mutton.

Boiled turkey, with celery sauce, garnished with tongue.

Entrées.

Atlets of ox palates, sauce piquant.

Lamb cutlets, with purée of potatoes.

Fillets of fowl, purée of mushrooms.

Vol au vent of quenelles of rabbit.

Röts.

Quailles.

Roast ducklings.

Entremets.

French beans à la crème. Punch jelly.

Peas à la Française. Tartlets of preserved apricots.

Soufflé au citron. Semolina pudding.

Sideboard.—Potatoes, sauces, salad, &c.

DINNER FOR TWELVE, IN MAY.

Soups.

Jardinière soup. Clear mock turtle.

Fish.

Boiled haddock. Soles en matelote Normande.

Joints.

Fore-quarter of lamb. Spring chicken en Béchamel.

Entrées.

Sweetbreads, with sorrel sauce.

Mutton cutlets, with asparagus peas.

Curry of veal in a turban of rice.

Fillets of fowl à la Maréchale.

Sideboard.—Melted butter, potatoes, salad, mint sauce.

Plovers, roast. Roast pigeons, barded.

Entremets.

Spinach au velonté. Jelly of Dantzic, brandy à la Californian.

Génoise au pistache. Strawberry tartlets.

Charlotte of apricots and apples. Plombière à l'Orange.

Macaronie with parmesan.

(See Note H.)

DINNER FOR TWELVE, IN JUNE.

Soups.

Spring soup, with asparagus peas, clear.

Profitale.

Fish.

Red mullets en papillotes.

Fillets of soles, farcies à la maître d'hôtel.

Joints.

Calf's head, braized with a financière sauce.

Fillet of beef, larded, with Madeira sauce.

Entrées.

Lamb cutlets, with cucumber sauce.
 Pigeon cutlets, with macédoine of vegetables.
 Fillets of fowl au suprême, garnished with tongue.
 Tendrons of veal, with tomato sauce.

Roasts.

Capon, larded, roasted. Roast gosling.

Entremêts.

Broad beans, with Béchamel sauce. Dariolles aux fraises.
 Jelly au Marasquin à la Russe.* Gateau glacé à la royale.
 Gooseberry pudding à la Française. Omelette soufflée à la vanille.

Fondus, &c., &c.

Sideboard.—Potatoes, peas, salad, sauces, &c.

DINNER FOR TEN, IN THE MONTH OF APRIL.

Marquis Hill's soup. (*See SOYER.*)

Small turbot, garnished with fried whiting.

Boiled chickens and tongue.

Vol au vent à la financière. New potatoes à la maître d'hôtel.
 Asperges à la crème. Filets de canards aux petits pois.

Saddle of mutton.

Pheasant.

Marasquino jelly. Apricot tartlets.

Turban de riz, à la rhubarb. Blancmange.

Ptarmigans.

Removes.—A pudding, and a soufflé.

Sideboard.—Salad, sauces, &c., &c.

This dish is made by beating up the jelly in a bowl placed and filling a mould with it, which must be left for a short time in ice, and turned out immediately before sending up. All other *entremêts* and *entrées* are to be found in every good cookery book.

MAIGRE DINNER IN LENT, FOR EIGHTEEN.

Two Soups.

Purée of rice au beurre d'écrevisses.

Vermicelle à l'essence de racine.

Cod à la Béchamel.

Turbot, boned and stuffed en Matelote Normande.

Removes of the above.—White bait, and smelts, fried.

Vol au vent of quenelles of whiting.

Vol au vent of laitances of carp.

Sauté of fillets of mackerel, sauce de laitances.

Turban of fillets of soles à la maître d'hôtel.

Two of darne de saumon à l'Indienne.

Two of lobster cutlets, with fried parsley.

Two Large Entremêts as Removes.

Collared eels, with aspic à l'estragon. Magonnaise of crab.

Eight Entremêts.

Cauliflowers, with parmesan. Poached eggs, with spinach.

Orange jelly. Bavarois of preserved apricots.

Peaches, with rice. Nougat of apples.

Pithivier cakes en pyramide. Baba.

Soufflé of orange flower. Nesselrode pudding.

Sideboard.—Salads and various cheeses.

BACHELOR'S MAIGRE DINNER A LA TORTUE, FOR TEN.

Two Soups.

Clear turtle. Thick turtle.

Cutlets of turtle à l'essence de racine.

Quenelles of turtle, with truffle sauce.

Turtle fins, with stewed endive.

Small timbales en croustade of fillets of turtle.

Curry of lobster. Scolloped oysters.

Green peas au sucre. Noyau jelly.

Cherry tartlets. Small tipsy cake.

Omelette aux confitures. Tapioca pudding.

We have given this Bill of Fare for the epicures of turtle.

DUCHESS OF CAMBRIDGE'S DINER DU 20 JUIN, 1856.

Potages.

À la Printanière. À la Faubaune.

Poissons.

Le saumon à la Génèvoise. Le turbot, sauce homard.

Entrées.

Les petits croustades aux ris de veau.

Le suprême de poulets aux truffes.

Les côtelettes d'agneau aux petits pois.

Les quenelles de lapereaux à l'estragon.

Relevés.

Les poulets à la jardinière. La selle de mouton rôtie.

Rôts.

Les pouardes. Les canetons.

Entremêts.

Les petits pois à la Française.

La gelée à la Macédoine de fruits.

La timbale de fraises à la crème.

Les meringues à l'Orange.

Relevés de Rôts.

Le soufflé glacé aux cérises. Le baba au Madère.

Les glacés d'ananas et de fraises.

THE QUEEN'S GUARD DINNER, ST. JAMES'S PALACE,
FRIDAY, 23RD OF MARCH, 1855.

Les Huîtres.

Potages.

A la Crêci aux croutons. De macaroni au consommé.

Poissons.

La merluche sauce aux œufs.

Les truites grillées à la Tartare.

Relevés.

Saddle of mutton.

Les poulets garnis d'une langue et des chouxfleurs.

Entrées.

Les côtelettes de mouton à la Soubise.

Le vol au vent aux cœrévisses.

Les Kromeskys de ris de veau.

Les filets de bœuf piqués sauce poivrade.

Rôts.

Les pigeons, and la pintade piquée.

Relevés.

Les pommes au riz. Les fondus en caisses.

Entremêts.

La gelée au noyau. Les epinards au jus.

Les meringues à la Chantilly. La moëlle aux croutons.

(See Note I.)

DEJEUNER A LA FOURCHETTE.

The tea, coffee, and chocolate are either placed on the table, or served from a side table; and amongst

the numberless dishes, the following are those that are principally served—viz,

Cutlets, various ways.

Beefsteaks à la maître d'hôtel.

Broiled and stewed kidneys.

Broiled game and fowls.

Broiled salmon.

Fried fish of all kinds, as smelts, gudgeons, fillets of soles.

Dried fish of all kinds.

Broiled ham.

Potatoes fried.

Potatoes à la maître d'hôtel.

And amongst the cold, which ought to be on the sideboard, any cold joints; but ham or tongue in slices may be placed on the table, also prawns, shrimps, &c.

Pies, pâtés of foie gras should be on the sideboard.

Potted meats, radishes, caviare, dried salmon, Lyons sausage, watercresses, eggs, &c., on the table.

Rusks, biscuits, rolls, toast, bread and butter, and butter in glass dishes with ice, all to be on the table. Iced water in caraffes should also be placed on the table.

If wine is served, it should consist of only the light wines of France, Italy, and the Rhine. If any *liqueur* is introduced, the *eau de vie de Dantzic* is that which is considered the most suitable.

ILL OF FARE FOR A BUFFET OR STANDING SUPPER
FOR A BALL FOR SIX HUNDRED.

The following repeated six times.

Two Soups.

Vermicelle au purée de volaille.
Quenelles de volaille claire.

Entrées.

2 of aspic de blancs de volaille.
2 of fillets of solcs en aspic.
2 of plovers' eggs en aspic.
2 of magnonaise of lobster.
2 of magnonaise of fowl.
2 of Italian salads.
2 of mutton cutlets glacé, with jelly.
2 of galantine of fowl à la gelée.
2 of fillets of fowl and tongue en Mironton, with jelly.
2 of galantine of cailles, with jelly.
2 of pains de foies gras à la gelée.
2 of crayfish salad rolls.

Sideboards.—Roast chicken, tongue, ham, sandwiches.

Entremets.

2 of orange jelly à la bellevue.
2 of marasquino ditto.
2 of strawberry jelly.
2 of jelly of four fruits.
2 of Italian crème au café.
2 of fromage bavarois of raspberries.
2 of gâteau glacé aux pistaches.
2 of petites Génoises diverses.
2 of Madelaines au cedrat.
2 of gimblettes glacés aux corinthes.
2 of choux à la crème au chocolat.
2 of petits paniers au gros sucre.

BILL OF FARE FOR TWENTY FOR A SIT-DOWN &
AT THE ABOVE BALL.

Soups.

Purée de blanc de crème d'Orge.
Quenelles de volaille claire.

Entrées.

Turban of fillets of leveret à la Dauphine.
Fillets of fowls, with Indian sauce.
Lamb cutlets, with asparagus peas.
Aspic of lobster.
Galantine of fowl, with aspic jelly.
Galantine of lamb, with jelly.
Roast chickens.
Chartreuse of quails, with truffles.

Entremêts.

Strawberry jelly.	Génoise à la rose.
Jelly of four fruits.	Madelaines au cedrat.
Italian cream.	Patisserie diverse.
Marasquino jelly.	Gâteau glacé au pistaches.

The above bills of fare are intended for a large ball, where a separate supper is required in another room ; the two are made with many dishes of a similar character, one being warm.

For the buffet all the *entrées* and *entremêts* should be dished up in small dishes ; the dessert of fruits in season being in epergnes, and the bon-bons in *assiettes montée*. There is a very pretty style of serving fruit for large parties adopted at present in Paris ; which consists of large wire baskets, raised on a kind of pedestal or stem about two feet from the table, and the spaces being

filled with moss and flowers. The basket contains various kinds of fruit dressed *en pyramid*, and when complete is called the “pomological bouquet.” This, of course, is only used where gold or silver plate is not easily to be obtained. The buffet should be about three feet two inches high, and should be formed round the room close to the wall, so as to leave a space of about two feet six inches between it and the wall; the ornaments should not be placed exactly in the centre of the table, but rather at the back, and close to the plates should be placed the *entrées*, and the next row the *entremêts*; the soup should be served in tureens, one to about each fifteen persons. Plenty of plates and knives and forks should be at hand, and baskets for the used plates. An extra quantity of wine, Seltzer water, &c., should be placed behind the buffet, ready if required.

For the round table supper, all the hot *entrées* should be dished in either silver or silver gilt, according to the ornaments on the table, and ranged in the same style as the buffet, with some elegant vases containing flowers interspersed; those abortions of the pastrycook’s art in the shape of casques, temples, ruins, ships in full sail, &c., are fast going out of fashion. The wines to be placed on the buffet should consist principally of iced Champagne and Sherry, and a few decanters of Port and Claret interspersed between them. If a Claret or Champagne cup is given it should be in a silver or gold jug. Iced Seltzer water

should always be at hand. In those mansions which will not allow of a large table, the remedy is one which is now becoming fashionable, of placing several small tables in the same room, holding from six to eight persons at a table ; these tables should be served alike with as many dishes as can be conveniently placed on them. The soups should be served from the sideboard.

THE FAMILY DINNER.

A little dinner *en famille* may be given very well, and at moderate expense, by introducing the French fashion of the *bouilli* or *pot au feu*, and served in the following way :—

Pot-au-feu soup.

The bouilli, or beef, with pickles or stewed cabbage.

Fricandeau of veal, larded, with green peas.

Roast fowl with cresses.

Stewed celery with gravy.

Rum jelly, croquettes of rice.

Should a change be required with the soup, the gravy may be strained off and made into any clear soup, as vermicelli, Italian paste, macaroni, rice, &c. ; and the meat may be cut up into fillets, and served with either Indian sauce, tomatre, or with a *soubise* of potatoes or *purée* of turnips, and in various ways, thus :

Vermicelli soup.

Fried soles.

Fillets of beef, with Indian sauce.

Minced rabbit in a bordure of rice.

Grouse.

Stewed spinach with gravy.

Apple tart, semolina pudding.

THE BACHELOR AT HOME.

In all households, but more particularly in that of the bachelor, the commencement of the day, even before the cup of either tea, coffee, or cocoa is tasted, is the sight of the daily journal ; to Englishmen in particular it would seem as if their morning's meal would not digest without it.

The Newspaper.—Mr. Charles Dickens* humorously observes on the newspaper, that, “however anxious, in the catering for the public taste, the different professed cooks, practical and literary, have been, yet one taste they left unnoticed and totally unprovided for, since no receipt appears handmaid to the ‘taste for news, the newspaper.’” He then goes on remarking, “although the author—a foreigner—has abundantly proved his extensive knowledge of the weakness of his adopted nation, yet there is one of our peculiarities which he has not probed. Had he left out all mention of cold punch in connexion with turtle—had his receipt for curry contained no cayenne—had he forgotten to send up sauce with asparagus, or to order a service of artichokes without napkins,—he would have been thought forgetful ; but when, with the unction of a gastronome, and the thoughtful skill of an artist, he marshals forth all the luxuries of the British breakfast-table, and forgets to

* “*Household Words*,” 1850.

mention its first necessity, he shows a sort of ignorance. We put it to his already extensive knowledge of English character whether he thinks it possible for any English subject, whose means bring him under the screw of the Income-tax, to break his fast without a newspaper?

“The city clerk emerging through folding-doors from bed to sitting-room, though thirsting for tea and hungering for toast, darts upon that morning’s journal with an eagerness, and unfolds it with a satisfaction, which show that all his wants are gratified at once.

“Exactly at the same hour his master, the M.P., crosses the hall of his mansion. As he enters the breakfast parlour, he fixes his eye on the fender, where he knows his favourite damp sheet will be hung up to dry.

“When the noble lord first rings his bell, does not his valet know that, however tardy the still-room maid may be with the early coffee, he dares not appear before his lordship without the ‘Morning Post?’

“Would the minister of State presume to commence the day in town till he has opened the ‘Times,’ or in the country till he has perused the ‘Globe?’

“Could the oppressed farmer handle the massive spoon for his first sip out of his *Sèvres* cup till he has read of ruin in the ‘Herald’ or ‘Standard?’

“Might the juvenile Conservative open his lips to imbibe old English fare, or to utter young England opinions, till he has glanced over the ‘Chronicle?’

“Can the financial reformer know breakfast-table happiness till he has digested the ‘Daily News,’ or skimmed the ‘Express?’

“And how would it be possible for mine host to commence the day without keeping his customers waiting till he has perused the ‘Advertiser’ or the ‘Sun?’”

What sportsman can be without his “Bell’s Life” or “Era?” what mechanic without his “Dispatch?” Where would be the speculative farmer without the “Sunday Times” and “Mark Lane Express?” And how would the politician fare on Sunday if deprived of the “Observer,” the “Economist,” or the “Press?” The sectarian looks with equal anxiety for his “Nonconformist,” or other peculiar organ; and even those who are not “under the screw of the income tax” luxuriate in their pennyworth of news, in the shape of the “Daily Telegraph,” “Morning Star,” &c.

Although the bachelor may chiefly dine at his club, still, when desirous to give a dinner to his friends who are not its members, and knowing the rules of the club will not extend to the number to be invited, he may then decide on giving his dinner at home.

Should he do so, holding at his command sufficient house-room, and yet but few servants of his own, the difficulty is easily overcome, since there are two sources immediately available to him.

First, he may be furnished from the hotels, or from some first-rate confectioner’s, as Gunter’s, &c.

Secondly, there is almost always at hand, at a

moment's notice, a respectable body of men, whose business it is to undertake the preparation of dinners for either large or small parties; and being, from the custom of their services, in frequent demand, keep by them ready appliances for immediate use, called the *fond de cuisine*; and for these services their charges are but in proportion to the quantity of material used.

And were these men patronized more, the bachelor would never need to be at a loss, since they would render the dinner easy and economical to those who have not the necessary and expensive ingredients at their ready command.

The usual charge paid to cooks of this description is one guinea per diem.

The following bill of fare can be ordered at a confectioner's, and brought to the house without any damage to the articles, and at the same time give universal satisfaction:—

Mulligatawny soup.

Cutlets of salmon à l'Indienne. Fillets of soles au gratin.

Two fowls à la Marengo.

Artichokes à la barigoule.

Vol au vent à la financière.

Cauliflowers à la crème.

Mutton cutlets with cucumber sauce.

Removes.

Partridges à la Perigaux.

Fillets of hare larded mariné, sauce of currant jelly.

Potatoes, and sauce on sideboard.
 Charlotte of apples and apricots.
 Maraschino jelly.
 Richmond maids of honour.
 College pudding with wine sauce.

Macaroni au Parmesan.

ANOTHER.

Soup à la jardinière.

Turban of fillets of mackerel au gratin, sauce of soft roes.
 Red mullets en papillote.

Saddle of mutton.
 Escalops of fillet of beef à la Reform.
 French beans sauté au beurre.
 Potatoes à la maître d'hôtel.
 Sweetbread, with stewed endive.

Boiled capon with oyster sauce, garnished with escalops
 of tongue.

Removes.

Curried oysters.	Magonaise of lobster.
Jelly of four fruits.	Lemon cheesecakes.
Nougats aux pistaches.	Nesselrode pudding.

Cream cheese, Gruyère, salad, &c.

But in a general way the confectioner would be
 the best judge of what his artist can do that will not
 spoil in being moved to a distance.

The bachelor's party rarely consists of more than
 eight—for with that number the conversation is
 general, beyond it the party divides itself into two.

I have known a circumstance happen to a bachelor residing in lodgings in a fashionable quarter of London, who had ordered his dinner at a well-known house some little distance from his residence. The hour of dinner having arrived, and quarter of an hour after quarter of an hour passing away and no dinner appearing, he was obliged to send to the neighbouring confectioner, when the following *impromptu* dinner was sent in less than thirty minutes :—

Vermicelli soup.

Two roast fowls.

Sausages and mashed potatoes.

Mutton cutlets, with peas à la Francaise.*

Escalops of fillet of beef, with wine sauce.

A large Génoise. Fruit tarts.

Small tureen of warm Curaçoa jelly.†

Cheese, &c. &c.

Half an hour after the cloth was off, and the guests were criticising the quality of the host's port wine, the dinner arrived ; a consultation ensued upon what was best to be done with it, and it was at last decided to keep it hot and have an early supper, which was done ; but with that the misfortunes of the day had not terminated. The man who had brought the dinner, and through whose stupidity it had been taken

* These were preserved peas.

† The jelly not having time to get cold, was served thus, and distributed in wine glasses ; it is often served in this way in the city halls and taverns.

to another part of the town, was retained to make the supper hot; whether from his idiocy or the wine he had taken, he invented a new dish by sending up a turban of apricots *glacé* with a sauce of green peas. This was the climax of the day.

Another *impromptu* dinner of a bachelor I remember which occurred to a well-known gentleman residing in the Albany. The party consisted of eight, amongst whom were those celebrated performers, P. B., and his second self, C. W. The invitation was to partake of a splendid haunch of venison. The dinner was to consist of only salmon, the haunch, and a few sweets. The salmon passed off well—it was excellent; but when the haunch was placed on the table, its *haut goût* was too much for all—the smell was sufficient—it was ordered to be removed. To send over to Piccadilly, and order a dish of mutton cutlets, was the work of a moment; but one of the party suggested that Soyer's magic stove should be put into requisition, which was done. Some very nice mutton cutlets from the neck were got from Slater's, the stove lighted on the table, and the cutlets nicely sautéd in some butter, with a little of Soyer's relish and a small quantity of ketchup, and they were declared to be delicious. These, added to the facetiousness of the two artists, tended to make up for the disappointment of the haunch.

The clubs of the present day have many fascinations to hold and increase the number of their

votaries. Of one in particular—the *Athenæum*—which may serve to explain the general government and arrangement of all others, it is said by the late Mr. Walker:*

“One of the most important changes in society is the present system of clubs. The facilities of living have been wonderfully increased by them in many ways, whilst the expense has been greatly diminished. For a few pounds a year, advantages are to be enjoyed which no fortunes, except the most ample, can procure. I can best illustrate this by a particular instance. The only club I belong to is the ‘Athenæum,’ which consists of twelve hundred members. For six guineas a year, every member has the command of an excellent library, with maps, the daily papers, English and foreign, the principal periodicals, and every material for writing, with attendance for whatever is wanted. The building is a sort of palace, and is kept with the same exactness and comfort as a private dwelling. Every member is a master, without any of the trouble of a master. He can come when he pleases, and stay away as long as he pleases, without anything going wrong. He has the command of regular servants without having to pay or manage them. He can have whatever meat or refreshment he wants, at all hours, and served up with the cleanliness and comfort of his own

* “The Original.”

house. He orders just what he pleases, having no interest to think of but his own."

The "Spectator," by the classic Addison, is somewhat humorous in the description of the clubs of his time. Of the easy state in which conviviality and the pleasures of the table were then enjoyed, he writes:—

"Man is said to be a social animal, and as an instance of it, we may observe that we take all occasions and pretences of forming ourselves into those little nocturnal assemblies which are commonly known by the name of clubs. When a set of men find themselves agree in any particular, though never so trivial, they establish themselves into a kind of fraternity, and meet once or twice a week upon the account of such a fantastic resemblance. I know a considerable market town in which there was a club of fat men, that did not come together (as you may well suppose) to entertain one another with sprightliness and wit, but to keep one another in countenance. The room where the club met was something of the largest, and had two entrances—one by a door of moderate size, and the other by a pair of folding doors. If a candidate for this corporate club could make his entrance through the first, he was looked upon as unqualified, but if he stuck in the passage, and could not force his way through it, the folding-doors were immediately thrown open for his reception, and he was saluted as a brother."

The famous Beef-steak Club was formerly held at the Piazza Coffee-house, Covent-garden. It used to open after the close of the public amusements, when then and there sparkled royalty, aristocracy, and wit. There was seen his Royal Highness the Prince of Wales as its patron, faced by the Duke of Norfolk for its president, and assisted by Joseph Munden as its honorary secretary. At its round table (rendering thereby a chairman unnecessary) would be found Richard Brinsley Sheridan and Jack Johnstone with the Prince and the Duke. Their famous beefsteaks, so named from their dressing, were served "reeking hot from the gridiron."

"The Beef-steak Club still holds its reputation; and associated as it is with theatrical reminiscences, it is a high privilege to be admitted to one of what the late Edward Cannon used to call the Rump Parliaments. The room now built for the purpose is in the English Opera-house (its kitchen only separated from it by a glass screen, which was the original gridiron of the society!) There are quaint mottoes on the walls, such as,—

"When 'tis done, 'twere well it were done quickly;" *

"Now good digestion wait on appetite,
And health on both;"

and the like.*

And whilst on the subject of clubs—this powerful

* "London at Table." (See Note K.)

form of society—how may the mind picture to itself the host of mental intellect—gigantically great—which from time to time has irradiated those walls, till at last imagination looks on with astonished eye, when passing before its creative power is visioned a Shakspeare, Ben Jonson, Dryden, Lord Bolingbroke, Warburton, Pope, Addison, Steele, Wren, Congreve, Townsend, Thurlow, Wedderburn, Garrick, Sir Joshua Reynolds, Edmund Burke, Dr. Johnson, Goldsmith, Sheridan, Fox, Pitt, Jenkinson, and a Canning, till at length British genius forms itself into one bright galaxy of intellect, therein combining all that is great in wit, genius, eloquence, and philosophy.

The same merry and pleasant writer, having spoken of a large dinner, facetiously says:—“From this large and boring dinner let us turn to the perfection of all dinners—a party of six, eight, or ten, at a bachelor’s snuggery. A private note, instead of the formal printed card, has been sent out, naming eight, railway time; and at that hour, to a minute, the guests are seated, the host having led the way.

“Turtle from the Adelphi or Waterloo Hotels of Liverpool, a Severn or a Wood-mill salmon, caught in the morning, a vol au vent, Maintenon cutlets, pouarde, duckling, green peas, jelly, and cream, form the main part of the dinner, while a leg of cold lamb, pâté de Strasburg, a Spanish ham, dressed crab, or a lobster-salad, are on the sideboard for those who them with cold to hot dishes. Moselle, Claret-cup,

pale Sherry, old Indian Madeira, that has been sent so often to the East, that it has almost become tired of the voyage, and Champagne for those who prefer a more exhilarating beverage, with magnums of Crockford's or Charles Cunningham's Château Lafitte, furnish 'the flow of bowl.'

A little further on, when speaking of the happy parties of Barham, Hook, Cannon, and some other choice wits of the day, at some select rural spot close to town, as the Eel-pie-house, Twickenham; the Green Man, Blackheath; the Spaniards, Hampstead-heath; a small wayside house near Barnes-common; the Anglers, on the banks of the Thames; the Star and Garter, at Kew Bridge; he says that in Easter-week, 1830-odd, one of their party, whilst in London, considering how he should pass his afternoon, received the following note:—

"DEAR —,—Cannon has just fired me off a flaming report of his health, and as the spring has set in with its usual severity, and the easterly winds prevail, he proposes an *al fresco* dinner at Hampstead, Highgate, Barnes, or his far-famed eel pius (Eel-pie-house). He suggests that you and I should act as caterers,—you to find the eatables, I the drinkables, and he the appetite. Talks of fish from the Groves, chops from Hatchets, and perpetrates some wretched puns, which, according to Dr. Samuel Johnson, must make us look out for our pockets. Seriously,—what say you to a trip to the Jolly

Anglers, at four? There, in a punt, you'll find the gentle, crafty Dean taking his perch; gentles and simples before him; a Hook by his side.

“P.S. Remember, we are engaged this day week, or, as one of the pressgang says, in that detestable paper, ‘John Bull,’ which I set my face against every Sunday morning,—

“‘With my frothy grey jennet,
This very day se’nnight,
We’ll drive in my dennet,
To dine with the dean.’

“Yours ever,

“T. E. J.”

“No sooner had I replied in the affirmative to this note, than I proceeded to Peacock’s for a jar of turtle; to Grove’s for the freshest fish; to Giblet’s for some lamb-chops, cut with the kidneys; to Covent-garden Market for cucumbers, seven shillings a piece; to Morel’s for a *terrine de foie gras*; and started in a hack-cab for the scene of action.

“Just as I had crossed Hammersmith-bridge, I overtook Theodore Hook in his cab. To place his hamper of wine and spirits by the side of my basket of provisions, to jump into his conveyance, and get his tiger to act as guard over the united stock, was the work of an instant. After a drive through a cutting easterly wind, with March dust enough, as the adage says, ‘to furnish a king’s ransom,’ and a treacherous hot sun, we reached the spot, and there

beheld the reverend gentleman, sitting with a parrot on his finger and a dog by his side ; the latter rather of the turnspit order.

“ After having shown their friend Cannon their several stores, and descanted on the excellence of the most interesting of their captives, ‘ I rejoined, Covent-garden Market was rather out of my way ; but as I knew you were devoted to early cucumbers, I have brought you this punnet.’ The fragrance of this delicious luxury completely overpowered the senses of the Dean (Cannon), who, with one of his happiest smiles, said,—‘ It’s the privilege of an Englishman to grumble, and I have had some little cause of complaint ; for there’s Ingoldsby and the ‘ Chirruper’ (alluding to one of the most popular choristers of the day) in the house, as some one says,—

“ ‘ Drinking warm brandy, genial purl or stout,
And poor old Deanum’s taking cold without.’

The songs, the sayings, the good humour, the unalloyed delight of that festive day will never pass from remembrance.”

The same author, whilst on the subject of Dinners, observes :—“ The late Dr. Kitchiner, whose name fully bore out his devotion to the culinary art, piqued himself upon his punctuality, and was in the habit of having the following motto written over his side-board :—

“ ‘ Come at seven, go at eleven.’

Theodore Hook, who always liked to get into what are called the short hours, added the word 'it' to the above, so that great was the worthy Doctor's surprise, when he found the alteration made the motto run—

“‘Come at seven, go *it* at eleven!’”

Late hours of entertainment are treated by Sir T. Charles Morgan with much humour. He says, “An unfounded objection against midnight is the keeping of late hours. Shakspeare, who knew everything (*omne cognoscibile*, at least), and who, as the Frenchman had it, ‘First destroyed this worl’, and den made anozer for himself”—(in probable quotation of Dr. Samuel Johnson’s ‘exhausted worlds, and then imagined new’) — Shakspeare, I say, has fully refuted this calumny. ‘To be up after midnight, and to go to bed then, is early; so that to go to bed after midnight, is to go to bed betimes.’ Midnight lucubrations were formerly infamous as the cause of those pale and emaciated faces which were then wont to appear in the quadrangles of Trinity and Christ Church; and the midnight lamp was once deemed more deleterious than prussic acid or the *Grotto del Cane*; but in this nineteenth century, if such faces are to be met with in those collegiate haunts, or in any other places sacred to the Muses, it would be more just to accuse the smaller hours, brandy punch, and Havannah cigars, of the discoloration.”*

* “*Twelve o’Clock at Night*,” p. 42.

The following anecdote respecting Porson may not be inappropriate to this subject:—

“The famous Greek professor, Porson, when supping with a friend, in whose rooms he was to sleep,” says Sir T. Charles Morgan, “was asked, after sundry tumblers of spirits-and-water, whether he would again replenish his glass, or have a bed-candle? He had drunk enough, but his sitting breeches were still on, so he replied in Greek, ‘οὐ τοδε οὐδε ταλλα’ (*ou tote oude talla*), which expression, while it sounds ‘neither toddy nor tallow,’ signifies neither one nor the other.”

“Who would not have,” says the author of “Gastronomy,” “lingered over his wine to drain the richer draughts of wisdom from Socrates, to drink the sublime eloquence of Plato, the calm philosophy of Epicurus, and listen to the rare melodies of that lost music, whose recorded effects have become a fable and a dream?”

LE DINER À LA RUSSE.

THE Russians, who are considered the greatest epicures of modern Europe, have a style of serving a dinner, which, as its excellence becomes known, increases its votaries in the fashionable circle; it bears the title of “Le Diner à la Russe;” but in Italy it is designated “The Florentine.” (See Note L.)

“Charlemagne (the great Emperor of Germany), to whom no source of civilization was wholly unknown, was the first of his race,” says Lady Morgan, “to turn cookery to political purposes, and to act upon that maxim so extensively amplified by one of the last of his descendants, that ‘la majesté du trône est dans la cuisine.’ He first taught his peers to eat like gentlemen.”

The dinners *à la Russe* are not only perfect realizations of comfort and advantage to the Amphitryon, but the guests assembled are ever found at ease, and in the complete enjoyment of the senses of sight, smell, and taste, in their highest state of finished gratification.

The room is never permitted to be overheated ; the contrasting steam and vapour of the viands are avoided ; the dishes are served more *à point*, more hot, more orderly, and withal more economically.

A table, in size proportioned for the number of guests invited, is prepared, leaving scope for taste to display its decoration. The Russians prefer the round table.

Natural flowers, either cut, or in roots, are placed in glass, in china, or in silver vases, along the centre of the table. (See Note M.)

The mode of laying the cloth is, that the lay-overs, or slips, are placed so as to extend no further than a few inches beyond the plate of each guest, and, at the same time, avoid all interference with the dessert.

Fine and rare fruits of various kinds are usually chosen for the dessert, for the pleasure they afford by their contrasting beauty.

The ornaments, be they with or without a plateau, are, as usual, placed in the centre of the table, and the dessert is placed symmetrically around them; taste, at times, prefers that the *hors-d'œuvres* be not placed upon the table, but be offered from the side table; and in such cases less of them in quantity are required.

Beautiful specimens of small china, or of glass dishes, can be brought into use to receive the *hors-d'œuvres*, and impart at the same time increase of embellishment and ornament to the table.

The *hors-d'œuvres* may be chosen from any of the following, or the like—as, fresh caviare, anchovies, pickled oysters, Dutch herrings, sardines, pickled tunny, prawns, lobsters, smoke-dried ham, and smoked salmon. The last two should be cut in very thin slices. Thin slices of white and brown bread-and-butter, with dry toast and pats of butter, should also be in the room.

Small liqueur-glasses of Kumël de Riga, Cognac, Absinthe, and the like, are provocatives for the dinner previously to the serving of soups.

Choicely-printed *menus* are placed by the plate of each guest.

THE FIRST COURSE.

When the company is seated, and the *hors-d'œuvres* having been handed, the soup being in the room, the dinner commences being served from the side table ; when the soup having been served, Sherry and Madeira are generally offered with it.

Should turtle soup be present, the green-fat, lemon, and cayenne should accompany it, and the iced punch, as is usual at the dinner *à l'Anglaise*.

Following the soups are the *petit pâtées*, or hot *hors-d'œuvres* of any kind ; after which the steward, having portioned the fish for handing (which, if cod or turbot, is usually sliced), it is presented to each guest, having at the same time the sauces, potatoes, &c., handed by a servant following.

Sauterne, Grave, Chablis, or Sherry are the usual wines served with the fish.

The *relevés* of meat are served in the like way as the fish, these being also carved at the side table, and presented in small dishes with gravy, which is followed by their appropriate vegetables.

With the *relevés*, such wines as Chambertin, Bourdeaux, or if more suitable, others, to the host's taste, are partaken of.

The *entrées* next succeed. The finest Clarets are offered with them.

THE SECOND COURSE.

If the cold *hors-d'œuvres* were placed upon the table at the commencement of the dinner, they should by this time be removed.

The roasts, such as game and choice poultry, which have been also carved at the side table, are now served, accompanied by salad, together with the small pickled cucumber of Russia.

Champagne, with either *punch à la Russe*, *à la Beaufort*, or *à la Brunnow*, should now be offered; yet, according to the taste of the company, other wines may be chosen, and so throughout the dinner.

The *entremêts* are next offered, and should be served by beginning with those of vegetables, and terminating with the sweet *entremêts* of pastries, jellies, and the like; observing carefully that, with the vegetable *entremêts*, the Hock or other Rhine wines are offered,—but the sweet *entremêts* are accompanied by Champagne or other light wines. The hot *entremêts* are first handed round, then the jellies, then the *entremêts glacé*, such as *poudin à la Nesselrode*, &c. &c. &c.

Where there have been no *soufflés*, the *fondus* is always served as the last dish, after which, cheese is or is not served, as may be wished; but if served, it is accompanied by Port wine, and occasionally by bottled porter or ale.

The table is now cleared of the plates, glass, salts,

lay-overs, &c., and succeeded by the dessert-plates and clean glasses ; following which,—

The dessert is drawn forward near to the guests, and presented, beginning with fresh fruits, and followed by *compotes*, but reserving the sweets and *bon-bons* to be handed last.

The ices next are placed upon the table before the host, and served, the steward receiving the same from him, and passing them on by the servants to each guest, accompanied by ice-wafers and liqueur wines, as required by taste.

With the ices, it is usual to offer at least two sorts of liqueur wines for choice. Most of the Russian nobles have the ices handed round, without placing them upon the table ; and this is done before serving the dessert, which should likewise be handed to each guest.

The finger and mouth-glasses, on a plate, are now placed upon the table before each guest.

When royalty graces the dinner, then, as a mark of distinction, the finger and mouth-glasses can be, and are, placed before royalty alone ; when after their use, the host and guests rise, and assemble in the drawing-room, where they partake of coffee and the usual liqueurs.

The mode of these dinners is occasionally varied, for sometimes the *hors-d'œuvres* and liqueurs are laid out upon a table in the ante-room, and partaken of by the guests previously to dinner ; or as at the

Russian dinners in England, where the *hors-d'oeuvres* are seldom introduced.

Such are the fashionable dinners of the Court of Russia, and of its aristocracy.

The *schälchen* is much prized in Russia, and in its original meaning simply confines itself to being the glass of liqueur taken before dinner to assist the stomach for the grand entertainment. But in the present day gastronomy, in its scientific progress, has touched the *schälchen*, and raised its design to the legitimate scene of its active development. So now the *schälchen* signifies a table detached, and containing all kinds of *piquantes*—as caviare, anchovies, oysters, and the like,—at which the guests stand awhile, enticing appetite, till the dinner is announced.

Russian society in its dinner is powerfully attractive, and remarkable also for the large retinue of servants in close attendance; there being a servant generally ranged behind each chair, whose promptness to meet the various wishes of the respective guests never fails to attract the admiration of the stranger, and enhance the pleasures of the table.

During the stay of the Emperor Nicholas in England in 1845, his Russian domestics might be seen in various parts of the metropolis and its different places of amusement, enjoying the full liberty which the indulgent character of their royal master accorded them, and whose study it was to provide for their comforts. There was a carriage daily in attend-

ance to take them to the various places of their visits. On one of these occasions his Majesty was left at the mansion of his sojourn without so much as a single Russian domestic in attendance. His Majesty wanting his servant, inquired of one of the domestics, "Are there none of my people in waiting?" "There are not, your Majesty; they have all gone out together." The Emperor said, "It is of no consequence;" but a nobleman of the Emperor's suite on being told of his Majesty's inquiry, despatched a messenger for one of the absent valets to return. The Russian servant arrived, and hastened into the royal presence, when, after a few moments, he was seen returning from the apartments smiling, and then explained in German, "The Emperor needed but a slight change of dress, but that was made before I arrived." Upon which the servant immediately returned to his companions, and this gave another instance that there were no aching hearts in waiting upon the Emperor Nicholas.

A strong trait of recognition is mentioned by the papers of the day to have been shown by the Emperor when at the royal banquet in the Waterloo Gallery. It is related, "During the dinner one of the State pages handed some refreshments to the Emperor. His Majesty, on observing him, said, 'How are you, Kinnaird—do you remember me?' The royal page, astonished on hearing his name from the Emperor's lips, exclaimed, 'Yes, sire;' and his Majesty imme-

diately turned to the Queen, remarking that he remembered the page well. Kinnaird had been appointed his confidential attendant when in England in 1817." And possibly a record of the general impression may be allowed repetition here, that never had a monarch visited Great Britain as did the Emperor Nicholas, who, during so short a stay, had so ingratiated himself amongst the English people; and that ingratiolation caused not only by the easy royalty of his condescension to the rich, but also by his munificence to the ingenious and his bounty to the poor; his gifts during the time, in value, nature, and extent, being such, as if made universally known, would excite astonishment;—gifts furthering philanthropy, animatingly rewarding genius, and marking his estimation of public and private worth. They were gifts worthy the Emperor.

The following is a bill of fare of a dinner at which we had the honour of assisting in the arrangements on the occasion of the Queen and Royal family's visit to Hull, and of which her Majesty was pleased to express her approbation:—

Menu du Diner.

Les potages.

Potage à la royal.
Potage à la reine.

Le poisson.

Rougets en papillotes.
Les filets de merlans frits.

Les Relevés.

Les petits poulets et langue de bœuf à l'Ivoire.
Dindonneau piqué et farci.

Les Entrées.

Ris de veau piqués à la financière. Poulets à la chevalier.
 Perdreaux farcis aux truffes. Côtelettes à la Pompadour.

Table de Côté.

Selle de mouton. Bœuf rôti.

Les Relevés de Rôt.

Les faisans. Les bécassines.

Les Entremêts et les Légumes.

Boudin au tapioca.

Gelée au Marasquin. Petites pâtisseries.
 Pain de pommes. Crème Montmorency.
 Les petits pois à la Française. Les tomates à l' Italienne.

Omelette soufflé à la vanille.

Glace au café. Glace aux abricots.

The cloth was laid for fourteen persons, consisting of her Majesty, the late Prince Consort, suite, and visitors.

The Prince of Wales and Princess Royal, with the younger members of the Royal family, dined by themselves.

Immediately after the dessert was served, her Majesty retired, not to the drawing-room, prepared for her use, but to the throne-room, in which she had received the addresses of the Corporation, and which had particularly attracted her attention.

Perhaps no occasion could have happened where the advantages of serving a dinner à la Russe could have been better exemplified than this; the want of

decoration appliances, confectionary, &c., fit to place before royalty, would have made the usual English dinner appear poor and defective.

The dinner arrangements devolved on one *chef de cuisine*, and he had enough to do to merit the approbation which was bestowed upon him; but thanks to the splendid service of plate lent on the occasion by Lady Constable, which decorated the table, the want of confectionary for dessert was not noticed, nor could those articles be produced, as no confectioner was engaged, nor could they be obtained in Hull on so short a notice.

The attendants at the dinner consisted only of the Queen's and Prince's pages, two royal footmen, and five waiters.

During the dinner the band of the seventh Hussars played in the vestibule.

ON WAITING AT DINNER.

The Laying the Cloth.—The centre of the room always guides the position for the centre of the table, and before proceeding farther, care must be taken that the table be well secured.

The table should first be covered with baize, to prevent that noise which would result, were the table-cloth laid simply over the wood.

A red or warm-coloured baize should be preferred, so that the beauty of the linen be set off to the highest advantage, since its fine appearance increases the elegance of the table. Care must be taken in spreading the cloth over the baize that its right side be placed uppermost, and the design towards the head of the table.

The rooms should be well lighted, and with the following important reserves :—

The lights chosen should be those which produce the least heat, consequently gas or camphine lamps are the least approved; and there should be as few lights as possible put upon the table, for if many, they fatigue the eyes, and prevent the company from seeing each other.

The most pleasant mode of lighting is from above the table, in which case either gas or oil may be adopted. There are also admirable lamps with shades, so formed as to throw intense light on the table, and this without incommoding the sight.

The room should be of an agreeable temperature, by being warmed during the day; and at the hour of dinner all draughts should be excluded, and precautions taken against noise, or the slamming of doors. In winter, let down the fires before the dinner is announced, since the steam from the dishes, and the heat generated by the aliments and by partaking of the wines, together with the excitement of conversation, sometimes render fashionable

dinners more painful than otherwise ; and not unfrequently rooms are, by bad ventilation or other causes, brought even to a dangerous degree of heat, which cannot be too carefully guarded against.

He who has the superintendence of a dinner, be it large or small, should at all times devote at least a few minutes before the serving-up to insure himself that everything is in readiness, since nothing creates more annoyance than to hear anything asked for, which ought to have been in the room, and has been forgotten to be placed there.

All being ready, and the dinner called, the under-butler, or those attendants appointed to fetch and carry, must proceed to the kitchen, where one of them only ought to enter ; and after saying that dinner is called, remain in waiting until summoned, as a short time ought always to be allowed to the cook for dishing-up. Great care must be observed that the bottoms of the dishes are perfectly clean, and that no finger-marks appear on them from their passage from the kitchen till their presentation at table.

The servants ought never to remain in the kitchen, or any one, except on business, during the time the above is being done,—as it is a most critical moment with the cook, and the least talking or intrusive observation of those contributing to this part of the preparation, might cause serious mistakes.

So soon as the cook has all prepared, he passes the words that “it is ready ;” then the servants enter the

kitchen, and the dinner is served up. The best houses are now built so that the kitchen has a send-away window, with a hot closet and table beneath it, which prevents the necessity of any servant entering the kitchen.

The serving-up the other courses must be proceeded with in the like manner.

The under-butler must be careful that the dishes are given in proper form, for placing on the table.

The Model Table.—Sometimes a table is put outside the dining-room, for placing the dishes in the form they are arranged for the dining-table, and which arrangement has been previously made in the kitchen. This, to answer well, must be the work of an instant, as the dinner should be placed with the greatest quickness on the table upon being brought up, since it shows bad management in some quarter if the dinner is detained outside the dining-room; therefore the steward and the cook must be impressed with the like ardour in getting up the dinner perfectly, for without it, it is impossible that the dinner can be served to time and taste, yielding satisfaction to the master and enjoyment to the guests.

Each servant, with his dish, should present himself to the steward in the order that the dish he carries should be put upon the table; and this is of the utmost consequence, as by the servants avoiding passing each other, mistake is prevented.

This system is thoroughly understood in well-

regulated establishments, and every deviation ought to be visited by severe reprimand, since a dish being wrongly placed upon the table, through any servant shifting his place, would be almost unpardonable, as it is frequently out of the steward's power to rectify an error of this kind, unless he uncovers and examines every dish before he places it upon the table, which not only retards the service, but shows that he has not confidence in those assigned to his control.

Dinner being on the table, and the servants and waiters, equally distributed around the room, by placing a livery-servant to attend to every three or four guests, they will be well waited upon, and confusion avoided.

The steward proceeds to announce the dinner. All the company being seated, the soup and fish should be uncovered as nearly as possible at one time. The two waiters to the soups having their pile of plates near the tureen, each presents his plate on the left side, keeps his position, and continues presenting a fresh plate to the server, and handing it to the attendants, until all are served.

During this time those appointed to the wines commence their duty, by offering Sherry and Madeira.

If turtle soup is served, then its accompaniments, as we have elsewhere stated, are green fat, lemon, and cayenne, and iced punch.

The *petits pâtes*, in some cases, are served before

the fish, but most usually after it ; or number amongst the *entrées*.

The under-butler must take care that there is a plentiful supply of hot plates for a change.

The uncovering at table should be done with some dexterity, in order to prevent the steam collected within the cover from dripping on the cloth or falling upon any of the guests. Care should be observed to see the handles of the covers properly fastened. An instance has been seen when a heavy cover was taken off turbot, and this precaution not having been taken, the handle gave way, when the cover rolled amongst the dishes, not only to the annoyance of the guests, but the extreme mortification of the servant.

Soup having been duly offered all round, fish should be passed in like manner as the soups, taking great care that potatoes, fish sauces, cruets, &c., are handed to each person partaking of it.

The accessories to fish—such as cucumber with turbot and salmon, when in season—are now handed.

The wines—Grave, Sauterne, Moselle, or light Hock, can now be offered.

Fish having been served, the appointed waiter must proceed with the knife-tray, and take off the soup-ladles and fish-slices, having them replaced with the gravy-spoons and carvers ; and this must be

done whilst the steward is taking off the soups and fish, and replacing them with the removes, which must be ready in their stead.

The removes being on the table, the steward should proceed to uncover the whole of the dishes, of course avoiding the facetious mode of the stiff-necked boy in "Handley Cross."

The *entrées* must now be handed, commencing with the *petits pâtés*, and those having passed each side of the table, are followed by *côtelettes*, or any meat *entrées*, ending with the *entrées fines*, taking great care that they be presented to each guest.

Offer the "vins fines," or any other rich wine you may have, taking care that the iced Champagne is also in readiness to be served when required.

The removes next follow in rotation. An attendant must be at the elbow of each carver of the removes, to present the plates, and ready to assist in tilting the dish, if required, and passing the plates.

Many houses prefer the carving being done at the side-table, considering that it not only relieves the guests from an exceedingly irksome office, but yields becoming ease to the master and mistress of the house to attend exclusively to the general conversation and particular tastes of their guests.

Great care must be observed that vegetables adapted for each joint are handed round.

With roast meats, particularly if lamb, mutton, or

beef, the salad may be handed, observing also that a cold plate be offered at the same time.

In some instances the salad is served also with the roast of the second course ; this is usual at the *dîner à la Française*, or *à la Russe*.

Certain kind of wines, such as fine Claret, Champagne, and Hock, should now be presented for the choice of the guests.

The second course should now be served.

The roasts, consisting generally of game in season, or rare poultry, must be served in the same manner as in the first course, taking care that any light vegetable, or any sauces appropriate for them, are presented at the same time.

The offering of Champagne should continue, or *punch à la Romaine*.

The *mayonnaise*, lobster-salad, dressed crab, or lobsters, should next be offered.

All *entremêts* should now follow two by two.

All dishes not sweet—such as dressed vegetables—should now be presented ; after which, and previous to the removes, the sweets—such as jellies, creams, pastry, &c.—follow.

At this period of the dinner, the guests generally select their own wines from those previously served ; but Champagne continues to be partaken of until the end of the course.

The removes after the roast should now be served.

but if one of the removes happens to be a *soufflé*, the above order in such case is to be passed over, since no time should be lost in offering the *soufflé*, lest it subside.

Should one of the removes be an iced pudding, and ordered to be served first, then the *soufflé* should not be brought into the room till the moment it is required.

Yet the foregoing mode of serving is still subject to the passing to a guest any favourite dish of his choice, though it be out of its rotation.

Should there be *fondus en caisses*, they are the last things served, and being of the nature of a *soufflé*, they are not usually served in the dinner.

The removal of the dishes must now take place.

Here follow the different kinds of cheese. They may be placed upon the table, or, if preferred, cut in moderate-sized square pieces, and handed to each guest, the latter mode being usually preferred, particularly at large dinners.

With the cheese may be served butter, and any of the following *hors-d'œuvres* in season:—watercresses, celery, radishes, salad, mustard-and-cress.

Biscuits should be presented; and if oaten cakes be used, they should be prepared by placing them before the fire to receive crispness previously to presenting them at table.

With cheese, Port wine should be offered. And

now may be considered the most favourable moment to present any favourite Ale or Beer.

In the mean time, a servant, assisted by a footman, must proceed to each side of the table with a tray, and at once remove all the glasses, whilst another takes off the salts. Where there are many servants, this may be done off-hand, but the ordinary way is, for one man to remove the glasses and put them on the tray held to him by another.

The steward must also take off all the wines, and others must follow the servants who remove the glasses, or whatever else may be upon the table, with a table-brush or napkin, to brush off all the crumbs from the table into a plate. Next, the lay-overs must be taken off, and the best way to do this is for two servants to place themselves at opposite ends of the table, so that one commences drawing the lay-over towards him whilst the other folds, and so prevents it falling on the guests. And thus only the cloth remains.

If any accident should have occurred during dinner to stain the cloth, and the stain should have gone through it, then a clean napkin ought to be put over the stained place.

Some families have the finger-glasses introduced immediately previous to the dessert; and if so, now place one on a plate before each guest, and when used, remove them immediately.

Or, if approved, at this time rose water, or any other chosen scented water, can be used. The customary way is to pour the liquid into two large gold or silver salvers, placing them at opposite ends of the table, so that each guest may dip his napkin slightly in ; after which, the salvers are passed on till they meet in the same manner as the decanters meet at dessert, and then removed.

Whilst the dessert is being placed on the table, the appropriate plates at hand are laid before each guest, and if ice is to be served, the ice-plate is put on the dessert one, having at the time a D'Oyley between them, accompanied by a dessert knife, fork, and spoon. This should, if possible, be done before the dessert has possession of the table.

During the above time, the suitable number of wine-glasses should be placed to each person, so that, as there are now no coolers, each guest should have at least two or three glasses, for Claret, Port, and Sherry.

Iced water should be put on at equal distances, with water-tumblers here and there, and crystal dishes containing broken Wenham Lake ice, together with spoons, grape-scissors, sugar-vases with their ladles, and if there are walnuts and nuts in the dessert, then put on also nut-crackers and salt cellars ; but where there is a confectioner, the walnuts and nuts are so prepared by him, as to need neither salt nor

crackers, since the nuts are then cracked and peeled, and presented at table in a *jus salé*. (See Note N.)

The decanters of Claret, Port, Sherry, Madeira, &c., are put in equal numbers in their proper stands or wagons, at either the top or bottom, or at the sides of the table, according as the host and principal guest may have chosen their position; and all things appropriate to the dessert must by this time be on the table.

If you have any ices to serve, commence by offering to the ladies. Should there be several ices, each should be immediately offered, as the guests may partake of the various sorts on the same plate, and the offering be continued round the table; and although partaken of in very small quantities, yet each guest is frequently invited or tempted to partake of two or even three sorts at the same time.

Indeed, this delicate preparation for the table renders it almost invariably a temptation alike to the robust and the invalid; and partaking as it does of the transitory character of the *soufflé*, it imperatively calls for immediate presentation.

Ice wafers should be presented with the ice.

After partaking of ice, any of the following wines may be offered—viz., Malmsey, Frontignac, Setubal, Constantia, Alicante, Lunel, Pacaret, Cyprus, Imperial Tokay, or other sweet wines.

Now hand the *compotes*, two by two; next the fruit, such as nectarines, peaches, pines, or grapes.

Pines should be taken off the table, and cut at the side-table in slices about double the thickness of a crown-piece, commencing at the stalk end, for the two following reasons:—

The first is, that if you have need to cut but half, then the remaining part can still be made to stand in figure, in upright position; and

The second is, if what has been cut is not all eaten, the confectioner can preserve the other portion for *compote*, if it has not been cut too thin.

The foregoing is the usual way of cutting the pineapple at the side-table; yet there are epicures who adopt the following mode,—which is, to tear up the portions with a silver or gold fork (the gold one is preferred), and, at the same time, to avoid the core. The core, we are instructed, contains a principle acting chemically on the steel of the knife, being the usual instrument with which it is cut. The core and rind, if eaten when cut with a knife, often produce painful results. In Russia, the custom is, that the portions broken off as above, are added to champagne or brandy, and formed into a sweet salad.

Melons should be cut in quarters, from pole to pole.

During the service of the dessert, the decanters of wine should be kept moving in contrary ways.

At this time none of the servants in livery need remain in the room, their services are better transferred to the pantry, where they will be able to assist the under-butler.

It must be particularly observed at this period, that the servants do not draw too near the table, but watch at a distance till their services are required ; so that they thus avoid impeding the confidential communications between the guests.

The coffee in the still-room should now be got ready, whilst the groom of the chambers will see that the drawing-room is properly laid out with lamps and candles, and in its usual reception order.

By this time the whole of the dessert will most probably have been handed, and just before the ladies retire, a finger-glass, with its accompanying mouth-glass inside, should be placed on a clean dessert plate, before each lady, with the water lukewarm, into which one or two drops of perfume have been thrown.

The finger-glasses having been used, the ladies retire from the dining-room ; the host takes the seat his lady has just occupied, in the usual way of her having had the principal guests on her right and left during the dinner ; the gentlemen afterwards remain awhile conversing before joining the ladies. But should the gentlemen remain longer over their claret, as is the custom in some establishments, then the

servants should leave the room, their remaining there prevents free conversation ; but they should be in close attendance.

(In some families this custom has not been adopted, but after the dessert, a signal from the master's eye to the principal attendant introduces the placing a finger-glass before each guest, previous to the company leaving the dining-room)

The ladies having retired to the drawing-room, are now served with coffee, when, after a short time, the gentlemen having entered, they also have the coffee handed them ; and this should be followed by any of the liqueurs, such as Maraschino, Curaçao, Crème de Thé, Rosoglio, Noyeau, Crème de Café, Kirschenwasser, Eau de Vie de Dantzic, Eau d'Or, Huile de Venus, Crème de Fleur d'Orange, or any other kind.

If there should be no cards or other amusement going on, in about a quarter of an hour or half an hour after coffee, the tea should be handed, and it is well to have both black and green, thus leaving it to pleasure to select or mix.

Let a small and neat jug, in which is boiling water, be on the same tray with the tea, ready to hand such guests as may wish to reduce the strength of the tea. If the servants be numerous, then a separate tray can carry the milk, cream, and sugar ; taking care, as a matter of course, that a tray follows with bread, butter, cake, biscuits, and things of the sort—a waiter

being ever at hand to remove such liqueur glasses, cups and saucers, as are done with.

Little else remains now to be done, except that some one be in readiness to give cloaks, shawls, hats, and coats to the departing guests, during the time their carriages are being called and coming up.

The dinner being over, and the steward having seen to the putting by the wines, he will, should the dinner have gone off in a satisfactory manner, compliment those under his orders.

The Dinner.—A sketch of a dinner at a large party is given in “London at Table,” and begins:—

“ You order your carriage, which lands you, within five minutes of the appointed hour, at your host’s door, and after passing through the hall lined with servants in and out of livery, you are ushered into the presence-room. About ten minutes after, dinner is announced, and your hat is taken from you as you descend the stairs to enter the dining-room. To enter the drawing-room without your hat is a solecism, except, perhaps, in what Theodore Hook used to term ‘the wild, uninhabited parts of London.’

“ A delicate soup and turtle are handed round; nothing on the table except flowers and preserved fruits in old Dresden baskets; a bill of fare placed next to every person.

“ A turbot (with lobster and Dutch sauces) carved by an able domestic at the sideboard, which, with a portion of red mullet, are, with cardinal sauce, offered

to each guest ; the cucumber and the essential cruet-stands bringing up the rear.

“The ‘flying dishes,’ as the modern cooks call the oyster or marrow *pâtes*, follow the fish.

“The *entrées* are carried round—a *suprême de volaille aux truffes*, a sweetbread *au jus*, lamb cutlets, with asparagus and peas, a *fricandeau à l’oseille*.

“Carefully avoid what are called flank-dishes, which, if placed on the table, are usually cold and quite unnecessary.

“Either venison, roast saddle of mutton, or it may be stewed beef *à la jardinière*, are then produced; the accessories being salad, beetroot, vegetables, and French and English mustard.

“A turkey-poul, duckling, or green goose, commences the second course ; peas and asparagus follow in their course ; plover’s eggs in aspic-jelly ; a *mayonnaise* of fowl succeeds ; a *macédoine* of fruit ; *meringues à la crème* ; a *Marasquino* jelly and a chocolate cream form the sweets.

“Sardines, salad, beetroot, celery, anchovy, and plain butter and cheese for those who are Gothic enough to eat it.

“Two ices, cherry-water, pine-apple cream, with the fruit of the season, furnish the dessert.

“Two servants or more, according to the number of the party, must attend exclusively to the wine,—Sherry, Madeira, and Champagne must ever be flowing during dinner.

“ Coffee, hot and strong, ought always to be served in the dining-room with liqueurs ; if it be carried upstairs it gets cold, and the chances are ten to one some awkward person upsets a portion of the aromatic beverage into the lap of a lady ; besides, it is unfair to ask a butler and his myrmidons with the trays to steer through a crowded drawing-room, amidst chairs, ottomans, fauteuils, screens, and tables, with gentlemen lounging in every direction.”

Still, this is the daily, the unavoidable, and prevailing fashion ; and such maladroitness as that above alluded to must be of the rarest occurrence, since the practised eye of the experienced servant always guides him carefully through the room, however crowded it may be, or disposed of, for the sole ease and comfort of each particular guest, while with a firm step and steady hand he passes on, and in his way turns to the convenience of each, and readily supplies their wishes.

THE BALL

THE day being fixed for the ball, and the number to be invited decided upon, the order is given to the steward to prepare for 1000, 1500, or as the number may be.

The bill of fare being formed, is, after discussion

between the steward, cook, and confectioner, submitted for the decision of the employer.

The preparation commences by the visiting cards being brought from the engraver's, and filled up from the visitors' book, if there be one kept, but otherwise a list is formed of those invited. This list is indispensable, for without it it would be impossible to remember to whom the invitations were given.

Each card, having been filled up with the name, is afterwards endorsed with the address of the guest, and then is ready for distribution. Following which, one or more of the fashionable newspapers of the day are apprised, in the usual form, of the party being fixed, and such insertions are generally placed amid the fashionable arrangements.

With some families it is usual to send out their cards by means of the publisher of "Boyle's Court Guide;" and to do that publisher, and others like him, justice, it must be said, when their services are required for such occasions, they are characterized by expedition and correctness. But by those who do not require such aid, it is found best to make one servant only responsible for the delivery of all the cards, he issuing them to the others, and receiving their reports, by which means it is necessary that each servant who has been out with cards, and has completed his delivery, should repair to the responsible one, and read over his list to him, the respon-

sible servant making all necessary corrections respecting the name, address, or absence from town of those called upon.

The quadrille band is also chosen in time, be it from Coote, Tinney, Wüstemann, Adams, or others. They must always have due notice, so as to be secure against disappointment from being pre-engaged.

It may be now observed where room is limited, the orchestra is usually so constructed that economy of space is combined with full scope for sound. Yet how often is it remarked that music becomes destroyed when musicians, instead of being placed in the ball-room, are cabined-out on balconies, jarring sound, harmony, and air.

The waiters required to attend have always due notice. (See the article WAITER.)

The lighting-up of the house being a first consideration, some respectable *lampist* should be chosen, who will always aid in suggesting the best mode to effect the desired object. In large parties, it is usual to engage a foreman for the time, from a house of this class, many considering that, to secure the assistance of such a man, a guinea is well laid out, since he takes the superintendence of the lighting for the night; and thus his duty confining him to the attending to those lights, he is continually on the alert in his department, thereby providing against one of the most disagreeable things which can be complained of in a

large party—the want of light occasioned by lamps going out, or candles guttering. (See more on lighting under the head of LAMPS.)

Most ball parties on a large scale have the aid of the police for carriage regulations,—on which the late Superintendent Baker, of the C Division, frequently has been heard to say, “It is difficult to do without the aid of the police on such occasions, and sometimes scarcely with it ; but that it is necessary in such times is undeniable.” Though confusion will casually arise during their employment, yet how much worse it would be without them when two parties are given in the same street. (See more regarding the Police under the head of THE TOWN-COACHMAN.) It is therefore necessary that the police should have notice given them, when to attend.

Chairs of all kinds are usually excluded from the ball-room ; but rout, ball, and banquet seats, in any number, can always be had on hire, and be adapted to all rooms ; and buffet tables for the supper or refreshment-rooms can also be hired : but where these tables are used, care must be taken that they be well secured ; for if this be neglected, and parties in the warmth of conversation inadvertently should lean against them, they may turn over, as has often happened in large parties.

The like caution in securing tables must also be used in the supper-room, at what is called a “standing supper,” where sometimes fifteen or twenty guests

may be seen leaning against these tables ; therefore they cannot be made too secure, so as to avoid accidents.

There should on these occasions be always a heated iron ready to place in the scent-tripod, in case it be required through any sudden extinction of the lamps. Immediately on such accident, pour a little scent upon the burning heater, which will at once overpower all noisome smell, and spread odour throughout.

All these fore-named preparations should be completed on the day previous to the party taking place, as it will be found that, even with ample assistance, a greater portion of the time will be consumed in the preparation of the supper and refreshment-rooms.

The decoration of the house in floral arrangements becomes solely dependent on the degree of taste of the host and the person he selects to adorn it ; and in some houses it is usual to have flowers beginning from the vestibule, ascending, and decorating the inner halls, the staircase, and the drawing-rooms.

It must be remembered that, where much floral embellishment prevails, the expense is consequently great, since decorating in this way, and particularly in large houses, will take some hundreds of pots of flowers. Yet flowers are always pleasant to view, and well repay the care bestowed upon them, and that not by their presence only in beauty of formation and colour, but also by their peculiarly delicate

perfume distributing itself throughout the whole apartments.

Where tea, coffee, and ices are served, there must be a plentiful supply in the refreshment-room of tea-things, tumblers, ice-plates, spoons, tea-spoons, ice-spoons, refreshment glasses, small silver tea-pots, cream jugs, tea-urns having spirits of wine under, tea, sugar, milk, cream, and a few decanters of Port and Sherry.

Take care that such arrangements are made as space will permit, for the washing-up to be carried on as much out of sight as possible.

The confectioner always being answerable that this room is well supplied, furnishes it with ices, wafers, cherry waters, *l'orgettes*, lemonade, orangeade, claret-cups, sherry-cups, negus, ice-coffee, and such other refreshments of his preparation as may be in accordance with the order or taste of the family.

It is not usual to make much show in this room, yet it is necessary to have a good reserve, as the refreshment-rooms are much frequented, and consequently a scarcity must never appear; though, when once the supper-rooms are thrown open, the principal part of the company resort there for refreshment.

The supper-rooms are usually opened about one o'clock.

The steward, through the evening, will have had ample time to superintend the arrangement and decoration of his tables; and during the time he is

so occupied, no one should be admitted into those rooms but his assistants. Care and attention must be devoted to the arrangement of these rooms, so that there be a good reserve of glasses, plates, knives and forks, on the back tables, for changing.

There should be plenty of Champagne, ice, Seltzer water, soda water, and iced water, placed as much as possible out of sight, but ready to be served at a moment's notice, so that no delay should take place in the serving.

Care must also be taken that there be always on the table some small decanters of Sherry. But Port, Claret, or any other light wine should also be in readiness.

Now, supposing everything in its place, the steward will allow himself at least twenty minutes to receive from the kitchen whatever is hot, or of jellies, of creams, and all such formations as can be brought up only at the last moment before serving.

Precautionary measures should be taken to have in a room near at hand, a kind of *réchaud*, and a fire, where a reserve of hot things, such as soups, *côtelettes*, and chicken, may be in readiness to replenish with ; and even the dishes on the table should not be allowed to remain there till chilled, but be brought out and changed. And by the cook having one of his assistants in the adjoining room, then all those dishes which should be eaten hot, are, by good management and attention, presented in their proper state.

All being now ready, each waiter at his post, the steward near his wines or centre of the tables, and the time arrived, throw open the supper-rooms. It generally occurs that the rooms are much crowded during the first half-hour, therefore every servant must be active, but at the same time avoid the slightest tendency to hurry or confusion.

So soon as the room is partly cleared, all the used plates and glasses must be changed, and the dishes whose contents have been partaken of by the guests, immediately replaced by others; and this changing and replacing to be continued during the night.

The greatest care should be taken in endeavouring to make the soups, chickens, and other hot dishes, last till the end of the ball, since this is always a source of satisfaction to the guest, and the giver of the entertainment; therefore, those who have the serving ought to keep the cutlets, the chickens, and all the other hot dishes continually ready, to the last.

The wines usually chosen on these occasions are mentioned below; but it is not possible to estimate what will be the exact consumption of each sort, since it often depends upon the choice of the giver, and the tastes of the guests. Therefore the following are named only as being amongst those generally asked for.

Champagne, Sherry, Port.

A small quantity of Claret, or Bordeaux wines generally suffices.

In etiquette the beverages, generally speaking, most in demand consist of the above, and have added to them the Champagne-cup and Claret-cup.

The soda water and Seltzer water are always in the room, and that of Seltzer should be iced and liberally supplied.

At this kind of entertainment in winter it is customary to have mulled Port, and hot Claret-cups.

The cognac may also be in the room. In the time of George IV. both the monarch and others were sometimes heard to ask for hot brandy-and-water before breaking up.

The time Prince Esterhazy was in London was remarkable for its splendid and costly entertainments. The dinners given by his Excellency were attended by all the *élite* in rank and fashion of the day, and were nowhere surpassed in their artistic arrangement and perfection in serving.

The expenses of one of the large evening parties, given by the Prince in 1838, amounted to 927*l.*; there were present about fifteen hundred persons, and cards were issued for more than that number.

Out of the 927*l.*, there was an outlay of 217*l.* for the construction of a temporary room, or tent.

	£	s.	d.
Wax lights	12	16	0
Hire of lamps, glass, &c.	45	10	7
Oil	8	0	0
Fittings up	27	10	2
Flowers	60	4	6
Hire of extra plate	4	11	0
Baker	3	10	11
Tea dealer and grocer	3	10	9
Fruiterer	34	16	0
Dairymen for milk, cream, &c.	1	7	0
Confectioner	67	0	0
Kitchen extras	24	7	0
Seltzer water	2	14	0
Police attendance and their refreshments . .	5	7	10
Beer tickets for servants and waiters . . .	19	6	4
Waiters	40	7	0
Temporary room or tent	216	19	2
Kitchen expenses not included in above . .	200	0	0
Champagne and other wines	100	0	0
Music	50	0	0
	<hr/>		
	£2926	18	3

On the decline of the festivities at Chandos House, they were revived by the munificent hospitality of the Russian ambassador, Baron Brunnow, at Ashburnham House. But the splendid entertainments given by him, have been so often recorded by the daily press, as to need no repetition here. Never was a nobleman more esteemed by the aristocracy and beloved by the poor. In truth, numerous balls and banquets rendered his house the centre of fashion of the metropolis.

The splendour of these entertainments was unsurpassed, as the establishment was so large, and contained all the requisite appurtenances for giving them.

The Moveable Portico.—The extreme and needless discomfort and inconvenience sustained by the nobility and gentry, on their arrival and departure from ball or rout parties, when given in houses affording no protection by portico to shield the head and dress, nor by matting to save the feet from cold and wet, are very often witnessed.

Almost all things required for the ball can be had on hire, and certainly also a moveable portico might, since Edgington and many others could furnish it. Certain it is, that it would well repay any individual manufacturer to keep a store for immediate supply. (See Note O.)

By using the portico, the giver of the party enjoys the pleasure of knowing that his guests are fully protected from the inclemency of the weather, on driving up to his door; since they could then as pleasurable enter his house, as they could Her Majesty's Theatre or the Italian Opera, or Drury Lane Theatre, each of whose colonnades are the best protected of all the theatres in the metropolis, for the comfort of the nobility and their servants, in their approaches.

Those houses which have not vestibules sufficiently

large for the admission of the servants of the visitors, would find that such porticos would not only yield comfort to the company on their approach to the house, but also afford shelter to the servants when waiting.

It might, at a very small outlay, be made to extend along the pavement the whole front of the house, by which means greater facility would be afforded in taking up and setting down the guests, and would add materially to the comfort of the visitors, and to the appearance of the house.

It is for want of such accommodation that there is heard so much of the well-known reply, "Gone for the carriage," a reply often heard on a pouring wet night, and which does not at all times proceed from the servant in waiting, but from one of that useful body of men on party occasions—"the linkmen." One of the linkmen, immediately on hearing the carriage summoned, starts for "the house" where the visitors' servants wait out of the inclemency of the weather, whilst another linkman calls up the carriage.

And though some express themselves against their servants having this refreshment, still they offer no substantial reason against the servant being rationally so indulged.

And amongst the nobles and the gentry, the refreshment to the servant on such occasions is con-

sidered so much an act of plain justice, that they kindly arrange to provide for the servants' comfort, by giving tickets of refreshment.

It is well known that servants are, from one cause or another, often obliged to be kept waiting in the streets after the time ordered. The depriving them of in-door shelter in such cases, does not always arise from the choice of the givers of large entertainments, but often from the impossibility of the entrance halls of any houses being capable of containing all the servants of those invited ; and, further, it may be remarked, that on such occasions there are many extra persons required—who fully occupy the down-stairs apartments of the mansion ; and it must also be borne in mind, that many a host would object to the meeting of so many servants together within his house.

The coachman and groom, being compelled to remain with their horses, have, as a matter of course, the allowance given them on such occasions.

THE SALAD.

SOME writers on salads have stated that it is in its richest flavour when it has not undergone washing. But others, remarking on the mould of the garden being dashed up by the rain and wind upon the salad, and the worm in its feeding time passing over it, and often to be found lurking within it, contend for the necessity of its being cleansed, previously to being brought into use for the table.

The salad should not be washed till immediately required for use. After being washed, turn it into a clean cloth, swinging it backwards and forwards, from the right hand to left, but taking the greatest care that the salad be not jerked, lest the leaves be broken.

Some like to see their salads decorated on the surface with beetroot, hard-boiled eggs cut in quarters, and mixed with chervil, tarragon, or other salad herbs. Such mode of ornamenting, though it looks pleasing, yet has an objection attending it, for it must be disturbed when being mixed in the room during dinner; then all its intended beauty becomes unavoidably lost.

Have the salad, with its chopped tarragon, chervil, or other herbs of the season, mixed in a vessel

of larger size than the salad-bowl, and let the mixing be done outside the dining-room, so that, when ready to turn all out of this vessel into the salad-bowl, it will be found to have fully absorbed or taken up in itself the whole of the richness of the salad mixture; after which, when garnished with beetroot and egg, it is ready for service, without any disturbing.

There are various ways for compounding the mixture for salad, as, with cream, yolk of egg boiled hard and passed through a sieve, a portion of beetroot passed through a sieve, and other things of the kind, so as to make up a rich sauce for the salad. Yet no guide for the compounding is equal to experience.

Sauces also may be bought, ready-prepared for salads, the epicure preferring the plainest and simplest.

The quantity of mixture chosen for a middling-sized salad, is two good saltspoonfuls of salt to one of pepper, and two tablespoonfuls of vinegar to four of olive oil.

Salads are readily procured at all seasons of the year, but particularly in spring-time, for then they are in their luxuriancy, and when placed upon the table, at once denote by their rich crispness to the taste the presence of that cheering season; and they are then most sought for for their refreshing power.

The following are amongst the materials used in the formation of the salad:—

Chervil,	Mint,
Gardencress,	Shalots,
Beetroot,	Parsley,
Cucumber,	Balm,
Lettuce,	Corn salad,
Celery,	Mustard,
Garlic,	Onions,
Common radish,	Sorrel,
Turnip radish,	Watercresses,
Chives,	Small salading,
Salad radish,	Dandelion.

But for the salads for the *recherché* dinners in England, the ingredients used are about two or three in number, and generally are chosen from the following:—

Endive,	The round radish,
Cos lettuce,	Watercress,
Cabbage lettuce,	Chervil,
Corn salad,	Celery,
Mustard-and-cress,	Tarragon,
Beetroot,	Gardencress.
The long radish,	

In the commencement of the present century it is recorded, and has been elsewhere related, that a French emigrant made a large fortune solely by the preparation of his salads. His ability in this became known by the merest accident.

He one day, being seated in a coffee-room at the adjoining table to some *bon-vivants*, was recognised by them to be a foreigner. They knowing the reputation of our Continental neighbours for the amalgamation of crude vegetables, politely solicited him to mix their salad. He consented, and effected the object in so perfect a manner as to draw forth their warmest praises of his skill ; after which, falling into conversation with him, and on his circumstances and position in life, they ascertained that like many of his compatriots of that time, he was receiving pecuniary relief from Government. Their interest was excited, and on leaving the room they, with the most perfect delicacy, presented him with five guineas.

Shortly afterwards, his surprise was increased on receiving a note, informing him that a carriage was waiting at his door to convey him to a mansion in Grosvenor-square, where he was requested by the before-mentioned gentlemen to come and make them another salad. He did so ; and his skill shortly after spread his fame through the fashionable circle of London, insomuch that in time he was placed in a position to have his carriage, which he used to store with the different ingredients of his art, previously to his various journeys, and became at length in such request, that not even a dinner at Carlton House was said to be considered sufficiently perfect without the preparations of this most fortunate salad-maker. By this unlooked-for rage of fashion, he raised a con-

siderable property, and at the restoration of the Bourbons to the throne of France, returned to his native country, living there in ease and comfort upon his accumulations.

CARVING.

WHAT servant who has waited at table but has occasionally witnessed the striking difference in carving?

It appears strongly ridiculous that the cookery-book should not be considered complete without its readers being treated with a long essay upon carving by the foreign cook.

It is known that upon the Continent the principal dishes disappear from the table of the great, to be carved by either the cook or the *maître d'hôtel*. This custom does not prevail in England; the dish is here seldom removed from before the carver.

Let us not be mistaken as to the tenor of our remarks; we are ever lovers of the art of the *chef de cuisine*, and well convinced that nothing for the *entrée* or *entremêts* can be completed until it have passed through his hands; but when it comes to the principal table-joints—be they of beef, boiled or roast, shoulders, neck, fillets, and roasting pieces of veal—neck or loin, or fore and hind quarters of mutton, or lamb—and to these add poultry,—we must say, when we compare any of these to the carved joints

we meet upon the continent, we consider the foreign artist must carefully devote much time and attention to carving in this country, before he can safely venture to give his code upon it to our nobility and gentry.

In England it is considered that we can cope with any of our foreign neighbours in this art; and in no other country can it be said that more is written by foreign cooks on carving, than in this, where it may truly be said, we stand the least in need of it.

Carving forms a subject of very strong remark by the witty author of "London at Table." He keenly observes:—

"The joints served at the sideboard by an experienced artist are more palatable and tempting than when carved on the table.

"No dinner can ever be thoroughly appreciated unless the carving be good, or when that remnant of barbarism is kept up of having everything placed upon the table, and the person of the highest rank is called upon to assist the lady of the house, as if helping nicely were an hereditary accomplishment. It is absolutely essential that the soup, fish, and *entrées*, after being handed to the ladies, should be next offered to the distinguished martyr who is called upon to undergo the fatiguing duty of dividing wings of chickens, &c.

"A late royal Duke, whose talents and knowledge were much greater than the world gave his Royal Highness credit for, was once heard to exclaim aloud,

in a large party at a nobleman's house in Worcester-shire, 'Take this away, it's a very bad help.'

"This was a characteristic, and, no doubt, a very true remark ; for there be carvers who destroy everything that falls under their careless, clumsy hands—who never think of diving for green fat, sounding for cod-sound, dividing the fin and liver in equal portions, and who will send meat and venison without fat and gravy, woodcock and snipe without trail, turkey without stuffing, and golden plover without toast."

The accomplished cook feels it a duty to have his dish sent up in a state fit to give the carver ease and pleasure during carving, and this he performs by first taking care to have each joint properly disjointed before cooking, particularly such joints as experience has pointed out should be so done. Then to those who wish it, the cook at once gives expression to his art by placing the joint on the dish in the proper form to be carved, giving it the first delicate touch of the carving-knife preparatory to being placed before the carver.

"We introduce foreign manners either without object, or make them ridiculous by misapplication" ("Gastronomy," p. 607.) "Legs of ham and mutton are always enveloped above the knuckle in cut paper. We adopted this from the French, where it was, and in the provinces still is, the custom for ladies and gentlemen to hold the leg with one hand while they ~~carve~~ it with the other."

In common with carvers, we have seen the instrument for disjointing poultry and game of all kinds invented by the late M. Soyer, and think it bids fair to be soon in general use.

M. Soyer, in his work on Cookery, has entered into the proper science of carving in a truthful manner, and such as hitherto no foreign artist who has written upon it has done.

M. Soyer's instructions on the art are the result of long practice and careful attention to it in this country ; for so long as fifteen years he has been familiar to us. His instructions upon carving the haunch of venison, the saddle of mutton, and other joints, stamp him at once as an artist of the first class of carvers.

To those who have not partaken of the bird or the joint so prepared by Soyer, should they but once make trial of it, they may then feel convinced they are well repaid.

The very able M. M., in "Gastronomy," pp. 597, 608, says, on carving :—"There were professional carvers; and this important art was anciently performed to the sound of music, and with appropriate gesticulations. We wish our modern gourmands would follow the very good example of Trimulchio in this respect, and if they must have their viands carved on the sideboard by servants, take care that, like his carvers, they are trained to his art.

"We shall take the opportunity of entering our protest against an innovation which is going too far.

That some of the more bulky dishes, the *pièces de résistance*, should be placed on the side-table well and good, though even to this Addison objected, and not without reason ; but that the fish and the game should be so bestowed, and distributed like rations to paupers, by attendants who, for the most part, cannot distinguish between the head and the tail of a mullet, the flesh and fin of a turbot, the breast and leg of a turkey, the wing and thigh of a woodcock, and are totally ignorant of the boundaries of the alderman's work in a haunch of venison, is enough to disturb the digestion of the most tolerant *gastronome*, and send him home with all the symptoms which are pre-cursory of nightmare.

“ We must say we like to see our dinner, most especially the fish,—and to see every part of it in good hands. Trimalchio's carvers were trained in the art. The fashion to which we allude will render necessary the establishment of a college of carving; and a professor of the side-table, who has finished his education with credit, and received his degree, will become as important a person as the cook himself.”

In the time of our celebrated poet, Alexander Pope, carving was considered amongst accomplishments an indispensable one, and frequently was performed by the lady of the house, an accomplishment which has descended to our own time ; and truly may it be said, that no nation of the present day

can surpass those of our own in this pleasing and esteemed art ; and hence it is that, generally, heads of families in England are, more or less, good carvers.

LAMPS.

HOWEVER magnificent the mansion, as a work of architectural art, and splendid in its interior embellishments,—however enriched in the *chef d'œuvres* of taste—be they of sculpture, of music, of painting, of valuable and rare castings—be they in bronze or other material, or of oriental production,—still, if that mansion be not properly lit up at the right time of night, then the *lampist*, or the servant upon whom his duty has devolved, can have no greater censure or disgrace befall him ; but, on the contrary, when all has been performed well, he gives effect to every room, picture, passage, gallery, staircase, and individual locality.

All allow that nothing can add to the splendour of the mansion at night more than its being properly lighted up, and continued so during the period of entertainment, perfectly free from every annoyance from neglect. Many of our nobility, and also royalty itself, look upon this as a very important subject in the arrangement of their household ; and as proofs in support, Her Majesty and Prince Albert have not deemed it beneath them, at various times, and par-

ticularly on festive occasions, to consult their *lampist* on the different modes of lighting. And in no less consideration did the late lamented Sir Robert Peel view it, for he, at all times of entertainment, assigned the lighting up of his mansions in town and country to one of the principal *lampists* at the West-end.

We now proceed to some remarks on lamps in general.

1. *The Globe Lamp.*—Cotton the lamp with the best cotton, by drawing out the ferule at No. 1, on which the cotton is placed, having teeth to hold it; the cotton is then put on with what is called a lamp-stick, the socket of which fits into the brass ferule, whilst pressing down and fixing the cotton on the teeth; then twist the ferule down in its place in the lamp, and cut the cotton level to the top of the burner.

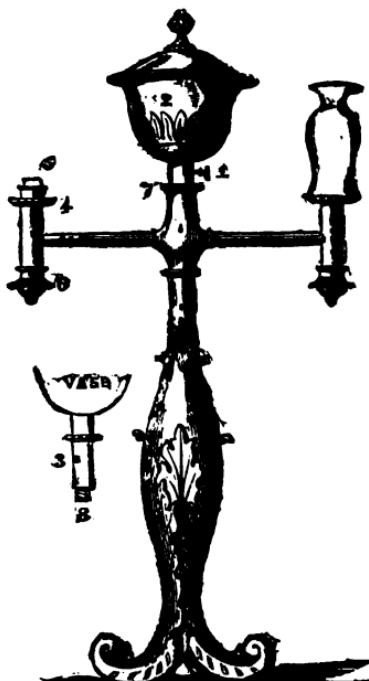
Next take care that the dry well, No. 2, or reservoir for air beneath the burner, be perfectly clean and free from oil, otherwise the lamp will go out.

Afterwards take out the screw, No. 3, in the reservoir, and fill up the chamber with the best oil, for the night, taking care that the airhole in the screw is perfectly free.

On lighting the lamp turn up the cotton, and when alight all round reduce it, and immediately put on the glass, then raise the cotton, when by degrees the glass will acquire an equal heat, and avoid breaking.



THE GLOBE LAMP.



THE BRANCH LAMP.

2. *The Branch Lamp.*—Cotton this lamp as described in the globe lamp. Raise the trigger, No. 1; afterwards unscrew the vase, No. 2; put the oil in at the apertures, Nos. 3 or 8, and when filled, draw back the trigger over the hole; afterwards screw the vase in the lamp, and then push down the trigger, to let the oil flow.

Next cut the cottons even with the tops of the burners, and take great care that the glass holders, No. 4, and the burners, No. 5, together with the

holes in the receiver, No. 6, are perfectly clean, and that the receiver is quite free from oil ; also let the airhole, No. 7, be perfectly free, so that the oil may flow with ease, for were that aperture stopped, the light would be immediately extinguished, filling the apartments with the most filthy of all noisome stenches. So that, wherever the airhole is constructed by the manufacturer, the utmost care must be taken to preserve it clean and free.

Light the lamp as explained in the globe lamp.

3. Strong cottons should be used to trim the lamps in which common oil is used. This kind of lamp cottons every three days, and this because the cotton should not be stopped up by the gluten of the oil.

Cottons must be thoroughly dried before using, as they very easily imbibe the damp.

Lamps should never be out of use more than a week, without being newly cottoned ; beyond the week they should be emptied of the former oil ; and beyond three weeks or a month, if unused, they should be scalded, and gradually trained by being dried by the fire, when they will again perform their service ; since by their scalding, they have thrown off the impurities of glue and grease, which time had accumulated within them.

4. The oil is best fitted for use by being always kept in a place of gently warm temperature, so as not to be too cold and render the oil sluggish, nor

too warm, lest the oil become tainted, and lose its effective power in lighting, when mingling with the atmospheric air surrounding and nourishing its flame.

5. In the Argand glasses used, there must be attention paid to those formed with shoulders, that these shoulders be but of sufficient height to give the light an easy chimney draft; for if they are lower than this protecting power of the burner, they may extinguish the light; and if higher, they will dim it, causing it to burn dull.

6. The air must freely flow through the airholes in the burner, when the flame will be bright; but if it be suppressed by any stoppage or hindrance, then immediately the light sinks, and the lamp smokes.

7. Never use old cottons, or those having old oil in them, or your lights must in consequence become bad, dull, and go out.

8. The chamber or hand-lamp must be trimmed with an easy passing cotton, its texture neither too thick nor too thin; it must not fall through, choke up, or twist; for in any of such cases the oil will refuse to flow, and the cotton withhold its pure light. (See Note P.)

WINE.

THERE are several points of view in which medical opinion has interested itself in considering wine, with regard to its intrinsic value to health.

The first is, as to the quantity of alcohol therein, and as to the matter of the fermentation, and also to the extractive principle in wine in combination with the aroma.

The importance of the modifying powers of age is not needed to be more than alluded to, since that is known to all fine judges.

Wines, like Port and Sherry, may be judged of generally, by the quantity of noxious, natural, or added spirit they contain.

The following table, found in the great chemical works, where treating upon wine, shows the proportion of alcohol in its constituents:—

Wine.	Proportion of alcohol per cent.
Port (Oporto)	25.83 to 19.60
Colares Port	19.75
Madeira	24.42 to 19.24
Madeira, red	22.30 „ 18.40
„ Cape	22.94 „ 18.11
Sherry	22.80 „ 18.25
Teneriffe	19.79
Lachryma Christi	19.70
Constantia, white	19.75
„ red	18.92

Wine.	Proportion of alcohol per cent.
Calcavellas	11.20 to 18.10
Vidonia	19.25
Roussillon	19.00 to 17.26
Shiraz	19.80
Bucellas	18.49
Lisbon	18.94
Malaga	18.94 to 17.26
Hermitage, white	17.43
Claret	17.11 to 12.91
Zante	17.05
Marsala	17.26
Burgundy	16.60 to 11.95
Aleatico	16.20
Malmsey Madeira	16.40
Syracuse	15.28
Lunel	15.52
Nice	14.63
Hock (Hochheimer)	14.37 to 8.88
Sauterne	14.22
Tent	13.20
Barsac	13.20
Vin de Grave	13.94 to 12.80
Champagne, still	13.80
, sparkling	12.80
, red	12.56 to 11.30
Red Hermitage	12.32
Frontignan	12.79
Côte Rôtie	12.32
Rudesheimer	10.72
Johannisberger	8.71
Oestricher	8.46
Moselle	8.30
Zornheimer	8.75
Rhenish (Irfel Wein)	7.58
Tokay (Hungary)	9.88

The value of wines does not always depend on the quantity of alcohol they contain, but rather on the proportion of the fixed ingredients in the wine, which becomes less from age; and it is thus that old wines bear a higher price. That fixed ingredient, or solid residuum, which is left when the wine is dried, gives the particular flavour to the wine. It exists in it in an immense number of small crystals, only to be discovered by the most powerful microscope; and it is this, and not the alcohol, which causes the wine to have that peculiar action on the nervous system which exalts the functions of the brain and spinal cord.

The commercial value of wine is directly proportional to its immediate effects, and inversely proportional to its disagreeable after-effects.

The flavour, or *bouquet* of wine, has only an influence on its price in so far as it is an index to all its effects taken together.

The following list will illustrate the above, in a few of the Rhine wines:—

		Alcohol.	Solid residuum.
Steinberger	1846 . . .	10·17 . . .	10·55
Marcobrunner	„ . . .	11·14 . . .	5·18
Hattenheimer	„ . . .	10·71 . . .	4·21
Steinberger	1822 . . .	10·87 . . .	9·94
Rudesheimer	12·61 . . .	5·39
Marcobrunner	11·6 . . .	5·10
Gersanheimer	12·6 . . .	3·06

Port Wines, and Madeira, have a greater change with age, as the earthy particles, in addition, are deposited with the crust.

... Imperfect fermentation in wines is a great objection, and one which, some consider, affects a few of the Italian wines of the present day. Anciently, the custom in Rome was to keep the half-fermented wines in jars; and even now, the thick black wine is carried about in open troughs in the gondolas of Venice, and from them ladled out to the purchaser.

The imperfect defecation, or want of clearness, in wine, its ropiness, its mucilaginous nature, and its sweetness, produce fermentation in the stomach, however pleasant it is when drunk.

The new fashion, or taste, for fruity wines causes the addition of pernicious elements.

The aromatic extractive principle mentioned, is, as regards brandy, generally salutary; but it sometimes has an inebriating effect, unsettles the stomach, and leaves a sting behind, like unto certain kinds of Burgundy. In other cases it produces inebriety, affecting the lower limbs, like the effect caused by certain heady Hocks.

The mode of weaning persons who have indulged too long in strong food and highly-alcoholized vinous potations, recommended is, that you should diminish daily, but very gradually, the strong stimulant, and in its place substitute a volatile one, such as ammonia, which leaves no sting behind; but to go on on the principle of increasing the stimulant, as some Indian residents in our English climate increase the propor-

tion of cayenne pepper in their curry, &c., is a most fatal plan.

That able writer, *Nimrod*, speaking on wine and brandy (on the effect of good wine, and the evil of resorting to stimulating brandy, in preference to wine), in his “Life of John Mytton, Esq.” says, “John Mytton is, however, a memorable example of the comparatively harmless effects of very good wine, which he always had, and just of a proper age—about eight years old ; for, assisted by exercise, such as he took, it was many years before it injured him. But alas ! wine at length lost its charms. Brandy, which he was a stranger to when I was last at Halston, was substituted, and the constitution of John, perhaps the hardest ever bestowed on man, was not proof against that stimulant.”

As, by judicious selection and investigation, you can get wines ranging from two to ten degrees less of alcohol, so can you get wines, such as *Marsalas*, for example, in which the taste is so modified and mellowed, that it is no longer noxious to the stomach.

This cannot be done as to the *Burgundies* ; but age will greatly improve their digestibility and their charm. Their charm, particularly valued in that of the marvellous *Clos de vougeote*, resides in their *inebriating aromatic principle*.

The injurious free acid in wine can be instantly ascertained by passing the tongue over the palate *immediately* after tasting it, when the roughness

and furriness left behind denote the presence of this acid.

Claret, Moselle, and Rhenish wines, may be drunk with great benefit by persons whose stomachs are not seriously injured, and when the acid is not felt on the tongue.

Of Champagne wines, the Mosseux are most preferred on the continent, though they are considered decidedly not the best.

In England are to be found some of the best Champagnes, and the finest connoisseurs generally prefer the Aï, Pierri, and Epernay, since in the latter the most delicious aroma is found.

There are many degrees of congelation for Champagne.

We have known a gourmand of most exquisite taste, who had his Champagne always iced to snow, and we never knew any of the distinguished guests at his table complain ; but this must not be taken as a general rule.

The Champagne, the St. Peray, the sparkling Moselle, &c., are wines which may be iced slightly.

Red wines require to be brought direct from their cellar, as icing destroys their flavour and precipitates their colouring matter. Yet a quality of red wine has been known to have been iced at Verey's, where all Paris flocked to drink it. We allude to that rare and exquisite wine, now almost extinct, the Romanée *Conti*.

We will now proceed to the requisites for the wine-cellar, among which are the following:—

Two thermometers, to be placed in the cellar, to show its temperature,—one at its entrance, the other at the extreme end.

A stove, where no gas can be introduced, or else a chafing-dish or charcoal stove. Yet of all modes of warming, that by gas ranks first, in the facility it affords for adjusting the temperature of the cellar, under the guidance of the thermometer.

A good tackling and rope, for letting the casks down into the cellar; a ladder-slide or a pulley to slide or roll the casks upon.

A triangular rest, for drawing out the corks previously to decanting, &c. (See its form under the head DECANTING WINE.)

Several blocks of wood, to use to your pipes or butts, when you are in a narrow place or passage, and are topping them over, or when you are casing them.

A couple pair of strong slings. A crane.

A strong iron screw to lift the bungs.

Three large tubs. An adze (a cooper's).

A small copper pump, or a syphon, for racking off Bungs, corks.

Two or three (wooden) gallon cans.

A whisk, to whisk or beat your finings.

Vent pegs.

A square basket, to hold the corks.

A spade. Two racks, to hold six dozen each.

A staff, to rummage the wines, &c.

A pair of crate-hooks.

One pair of can-hooks. Three small tubs.

Two wine-bottling cocks and three racking-cocks.

Three baskets.

A melting-pot, for heating wax to seal the corks in bottles.

Two large wooden funnels.

Two small tin funnels.

Three copper funnels, from one quart to one gallon each.

Three or four good birch-brooms, rather stiff.

One wooden driver and one iron driver, for tightening the hoops.

A rake, for levelling sawdust.

Two large tubs.

A cupboard or closet, for the various tools.

A small strainer.

One brace, and several drilling bits.

Three corkscrews.

Two or three dozen labels, in china, zinc, or Delf, according to choice.

Two pair of pliers.

Three dozen of wooden bungs, of various sizes.

A little sheet-lead, and one pound of tacks, for putting where your staves may be broken or much injured.

Brown paper, to put under the lead, and also round the cocks, when stopping leakage.

Two flannel bags and two linen bags.

Canister-lead and shots.

A few cloths and two bristle-brushes, for bottle-washing.

DECANTING WINE.

THE decanting wine, which by the experienced is deemed not one of the least important duties coming under the consideration of those placed in the charge of a cellar of costly wine, may now be remarked on, and although among servants some may be found who consider it but a light and unimportant office to pass the wine from the cellar to their master's table, yet the experienced fully well know the contrary. Therefore, to those of less experience, having in their charge fine and expensive wine, and to others who may only have the decanting of such wine, the following observations are offered.

All kinds of wine in bottle will form more or less a crustation and sediment; and this crustation, &c., if disturbed and permitted to mix with the wine, not only deprives it of its pure brilliancy, but materially alters and affects it in taste, showing there has been want of skill in its management; and through this want of knowledge, the giver finds himself

deprived of the well-merited praise his rich wine otherwise would deserve.

These considerations are not addressed to wine-merchants, but solely to such servants as may be desirous to present the wines placed under their charge in a manner satisfactory at all times to their employers and themselves.

Previous to a large party, the servant should contrive, on the evening before, if possible, to place carefully from the bins the bottles of wine intended for decanting, in a *standing* position. By this means, a sufficient time is allowed for that portion of the sediment which attached itself to the side on which the wine was lying, to precipitate itself to the bottom of each bottle.

But this cannot always be done; and when it cannot, then take your bottle carefully as it lies in the bin, and place it thus,—



Wine should never be opened, according to the general practice, by placing the bottle between the legs. It is considered dangerous to an extreme; for should there be a flaw in the bottle, and the bottle at the same time be firmly corked, thus requiring greater strength than ordinarily to extract the cork,

and on doing so the bottle chances to break, the consequences are invariably serious, and have sometimes been known to have been most fatal. Independent of this, it is almost impossible to draw the cork in this way without disturbing the wine.

If wine could be decanted without danger from any particle of floating cork insidiously mingling therewith, it certainly would be best to take it direct from the bottle; but since it cannot be safely done, it necessarily compels the use of the strainer.

Many prefer their strainers to be of silver, glass, or earthenware, with the spout a little curved at the bottom, so that the wine may be allowed to flow gradually down the side undisturbed, and so escape the effervesing naturally consequent upon the forcing created by a too rapid decanting, by the use of the straight funnel, since all epicures dread the slightest chemical change which such internal motion instantly occasions.

The wooden strainers are objected to, on the ground of their imbibing a portion of the wines subjected to the passing through them, and even in time embedding within them portions of each particular tartrate of wine, a circumstance which cannot be avoided whilst the strainer is in constant use; and notwithstanding the utmost care and cleanliness with them, this cannot be prevented, as the wood is naturally porous.

Whatever strainer is used, it must have, as a

matter of course, some fine muslin placed in the centre, which has previously been passed through boiling water, so as to free it of its glutinous dressing. If such precaution is not attended to, the wine will refuse to flow freely through.

Wine demands that the strainers be kept perfectly clean, and that the muslin should frequently be changed.

THE BUTLER.

THE BREWHOUSE.

To discuss all matters relating to brewing, the brewhouse, the cellar, the water, malt, hops, yeast, wort and its workings, points of fermentation, tunning, and bottling, would compel the producing a large and bulky volume, and consequently pass much beyond the limits intended by these remarks.

Where there is an opportunity of selecting the ground for the erection of the brewhouse, the northern direction is usually chosen; and amidst the arrangement of the structure, provision is made for the proper circulation of a free body of air, by having therein a number of square holes or wooden outlets, in the form of Venetian blinds, and so let into the brickwork as to exclude excess of sun, but at the same time to give the coolers or backs the means of readily cooling the wort or working; and this point is particularly at-

tended to where the nearest side of the wall stands to the north-east or coolest part, having as its opposite the south-west ; and at the south-west the copper is fixed, so as to place the coolers in the coldest part of the building : the bottom of the copper is fitted with an outlet, to pass the hot water quickly into the mash-tun, and the wort into the coolers. Ready cooling may be effected by doors opened from above, by pulleys, whilst the surface of the coolers may have fans working over the wort in them, and thus hasten its cooling.

The October period for brewing was selected by the experienced brewers as possessing the great advantage of being followed by the cold months, and thus enabling the brewing to quietly form itself into its healthy state by cooling at a low state of fermentation ; they well remembering that the reversed condition is produced by the brewings of the March season, followed by the spring and summer's consequent changes, which cause perpetual attendance to be given to the beer in cask, watching those variations of temperature, and solely guided by rise or depression, to take out or put in the different vent-pegs.

Equality of cellar-temperature, it must be remembered, to be most favourably carried out, is effected only by consulting situation, and thus obtaining a cellar dry and clean, with a temperate atmosphere, being neither too cold nor too hot (at about 56°), but

between the two. Cleanliness cannot be too much attended to therein.

The following is a plain practical mode for brewing a cask of about fifty gallons of best ale.

Put into your mash-tub ten and a half bushels of malt which has been roughly bruised or coarsely ground ; then having raised the water (or liquor as it is called) in the boiler or copper to nearly the boiling point of the thermometer (say let it be 176°), run into the mash-tub over the malt, and well mash ; then cover the mash-tub warmly with sacks or other warm covering, and let it stand two hours ; after which time, draw off some of the wort into a pail, and if it flows (at say 146° to 151°) tolerably smooth, then it is fit to boil ; but should it yet be thick, put it back into the tun for about half an hour till it runs smoothly, forming a white frothy head ; then infuse eight pounds of hops in a little water which is just under the boiling point, and this will open their leaves, and prepare them to yield their extract ; afterwards throw them, with their infusion just named, into the wort-tub or under-back, and run the wort over and through them ; well mix, and boil for two hours.

Allow from three-quarters to a pound of hops to every bushel of malt in the brewing ; and allow for beyond the quantity of beer to be brewed, for the waste caused by evaporation in the boiling, cooling, and fermenting ; since the grains absorb a large

quantity by saturation, much is consumed by evaporation in boiling, and evaporation in cooling, and loss by fermentation.

Whilst the wort and hops are boiling, take out occasionally a hand-bowl of wort from the boiler, and so watch the state of its curdling or breaking. It shows itself first by breaking into small particles, and afterwards into large flakes. When in these flakes it is the best test that the wort is properly boiled; and this stage of the brewing is a very critical and important one, for, if the wort is not properly boiled before passing it from the copper into the coolers, and from them into the tunning-tub or fermenting-vat (as some call it), in which vat the yeast is added, the whole of the brewing proves a failure.

Although the bitterness of the hop naturally holds the volatile spirit and sweet body of the wort, yet the wort must first be of a good brewing before the hop can impart its proper value to it.

After the wort is properly boiled, put out the copper fire, so that in drawing off the wort from the boiler, the bottom of the copper is preserved from injury by the fire.

Then run the wort out of the copper into the coolers, placing a sieve, horsehair bag, or the like, at the mouth of the tap, to prevent the hops from running with it into the coolers, and afterwards cool it off as quickly as possible, the coolers being very

shallow, and large squares. The quickness of the cooling the wort offers a nice point for consideration, since by it the wort is protected from fretting, and preserves the fine spirit of the malt from dissipation.

The wort being perfectly cooled, pass it into the tunning or working-tub, and introduce to it two quarts of the finest yeast; then let them work; and so soon as the working has ceased, the yeast will sink in the middle of it, denoting thus that the time has arrived to tun or cask the ale.

Now put the ale into casks, since much of the proper body thereof will be tested by the treatment in this particular operation; do it very gently, so as but merely to curb the fermentation and keep up the body of the liquor.

Chemistry teaches that malt liquors abound in salt and sulphur, and require being kept in great regularity, and in this consists the art of working them, which at all times has for its object the assisting nature.

Whilst the ale is clearing itself by fermentation, occasionally put into the cask a little liquor at a time, thus gently causing the fermentation to yield, for if allowed to continue too long, it would exhaust the ale; also, during this operation, the bunghole must be lightly covered with a little canvas, for the space of two or three days before being closed, or bunged.

When ready to bung, put a few dry hops into the cask, and be quite certain that it is well bunged and

rendered air-tight, which precautions will protect the ale.

The hops used herein should be new pale hops, but not brown, either old or new; they must not be too high-dried, lest they lose their "condition," and forfeit their quality. They are easily tested as to excellence, in three ways; and must,

1st. By pressure of hand give way, and afterwards resume their bulk, as may be seen in the same kind of experiment on feathers of the highest quality by the upholsterer.

2nd. By rubbing between the hands they must produce a rather resinous, clammy feeling; and

3rd. They must, on rubbing between the palms of the hands, give forth a fine golden dust, and in colour become nearly green.

The second beer is made after the first, by turning into the copper, as before, the like quantity of water or liquor as for the previous brewing of the fifty gallons, excepting that now none is allowed for absorption by grain, as it has already absorbed all it required, in the first brewing.

When the water has nearly reached its boiling point, run it out of the copper upon the mashed grains, which have remained after the first brewing, or best ale, in the mash-tub; well mash, and proceed as before in the first brewing; observing that, though some brewers put into their boiler the spent hops, or hops of the first brewing, we consider it best to use

fresh hops to this second brewing, for they will increase the body of the beer, give it a fine bitter, and keep it longer ; and further, that if only half the quantity of water were used which had been employed in the first instance, a generous beer would be produced.

When the first brewing is to be from amber malt, then to every four quarters of amber malt add two quarters of pale malt and two quarters of brown malt ; and this, because the amber-coloured malt is not dried so high as the brown malt, nor so slack as the pale malt, but carries its saccharine quality between the two.

Instead of pouring the newly-boiling liquor on the malt, in the first instance, as in the first mash, some prefer pouring that liquor into the empty mash-tub, adding the malt gradually thereto, and well saturating it therewith,—and this mode they consider the best ; after which, it is well mashed.

Well-brewed beer is noticed during its workings to raise its head in about eight hours, as high as three or four inches ; and on falling to its original level, it must be gently stirred which will make it rise beyond the first four inches. And now notice the fermentation ; and if the globules or little bubbles be about twice the size of a shilling, the liquor was hotter than it should have been, and the cause may be traced to having had the copper fire too high ; but if, on the contrary, the fermentation be but slow and sluggish,

and giving out but few globules, it denotes that the copper fire has been too low.

When the globules have but slightly exceeded the size of a sixpence, and bear a light well-raised head, then they fully denote that the working has reached its proper point for putting into barrel, butt, or puncheon.

The Malt.—Those who brew should be always ready with their tests, to give certainty as to the value of the malt they are about to brew from: they should understand that, though the water they brew with, and the hops they use, be of the first quality for their purpose, yet the main excellence rests upon the superiority of their malt. To the brewer it is of as great a consequence to have his malt of a richly-dried nature, carrying mellowness of taste, sweetness of smell, and bearing within a fine thin skin, a round and soft body, as it is to the reputation of the coffee-roaster to furnish his coffee-grain roasted to that exact point which his well-tried experience, by bite and by taste, instructs him in. As the coffee-maker procures his grain of the best character, in its finest roasted state, and from it supplies the table with coffee, rich in taste, and with its full aroma, so the brewer, skilful in his art, seeks his malt bearing all the previously-described characters of worth, and by it produces a good sound and long-keeping ale.

The brown or high-dried malt is usually selected for ale intended for early use.

It must be remarked that malt should have the advantage of not being ground more than six or seven days before brewing, and be not ground too small, lest the flour mix with the water too easily and freely, and make the wort run thick ; and that the malt may emit its spirit gradually, it should be only just broken in the mill.

The malt producing the heaviest wort is usually selected for ale ; therefore, when the brewer has several purchases of malt, he tries them by worting to about four or five pints, and afterwards weighs the different worts in the scales. The heaviest bears the character of being the best wort, and possessing the most saccharine, or sweet matter ; hence, almost all the pale worts must overweigh the amber and the brown or high-dried, and for these reasons—that the pale malt contains most of the balsam of the barleycorn, owing to its slow and very tender drying, and therein preserving more fully the texture of its parts in a softer and fuller state than the drying of any of the other malts would allow.

The amber malt is dried in a degree lower than the brown, so that, by closer biting up the grain in kiln, it is prevented, when placed to wort, giving so freely that saccharine quality which can be yielded by the delicate and unembarrassed grain of the pale malt of the tender nursing.

The grain of the brown, or high-dried malt, from its powerful kilning, produces a strong corn, but wanting

the farinaceous property to an equal degree to the qualities of the pale and the amber malt ; and when biting it, the hardness thereof leads many to be dubious as to the results from its use ; and the brewer who has not well tried it before, is apt to conclude, from its being brown and high in colour, he will be able to draw as good a beer or ale from it as he could get from the amber or even the pale malt.

The pale bright malt is preferred because it is the slowest and slackest-dried of any. The flour of its grain remains full, and produces longer wort than the brown high-dried malt can, for the above reason ; and therefore it is preferred by many. A bushel of good malt should weigh forty pounds and upwards.

Pale is also the most nourishing malt, as it possesses more of the saccharine matter than the brown. Many large breweries use only spring and well-waters in brewing it, because of the delicacy of its flour, and consequently it does not need to be treated with the water at so high a heat as that of the brown malt.

The brown malt becomes so by being very highly dried, and by reason of the colouring quality so imparted to it. It does not produce so fine a beer as either of the other two, in consequence of having its grain so burnt or scorched that you can scarcely bite and break it ; and its flour is not only deteriorated in quality by the extreme drying, but is necessarily lessened in quantity. Such grain gives out a harsh sub-acid instead of a mellowness.

The above two kinds of malt—the pale and the brown, or high-dried—are each chosen according to the particular brewing required.

The pale is generally chosen for those fine ales intended to be kept as choice as Sherry, and to be most carefully treated; and when their mellow age arrives, they then sparkle in their highest brilliancy and beautiful perfection, in the ancestral halls of the noble and the wealthy, and particularly so in the Principality of Wales. (See Note Q.)

Malt Tests.—The tests on malt previously alluded to, are generally applied thus:—

The malt grain is broken across by the teeth, at both ends, or in the middle; and if of round body, with a thin coat, and breaking soft, smelling sweet, mellow in taste, having its length well filled with flour, and which flour, when in grain, and pressed against the wall, leaves a mark as if chalked: and also the grain, if put in water, does not sink, but proves it has thrown off its steely or barley nature, by exposure to two or three nights' dew upon the ground, after mowing, and thence giving a mellowness to the kernel in the bite. Malt standing these tests may most safely be relied upon by the brewer, to produce him ale combining the finest quality and soundest body.

Although the flour of the wheat grain is much finer than that of barley, and the finer the flour, the finer the drink, and the finest flour gives the finest

bread, and the wheaten flour is sweet, light, mellow, smooth, and nourishing in the eating, whilst the barley eats moist, heavy, coarse, and rough, yet the barley malt is generally preferred by brewers, giving, as they consider, a finer flavour and richer quality to the ale, than can be got from malt of wheat or of rye; and they raise the sweet principle in the malt by increase of moisture, until the grain begins to grow; and at that moment the drying is applied, and thus judiciously checks the sprouting.

The nutritive qualities between barley, rye, and wheat, in equal quantities or bushels, and Indian corn, called also maize, in their natural state, have been compared, and it is found that in every 1000 parts of each of the following, there are—

	Sugar. Parts.	Gluten. Parts.	Tannin. Parts.	Starch. Parts.	Total. Parts.
Barley	70	60	80	790	1000
Rye	38	109	208	645	1000
Wheat	20	239	19	722	1000
Indian corn, called maize	30	205	15	750	1000

The hop plant was introduced into England in 1524, from the Netherlands, and became richly productive in the year 1603, in the short period of seventy-nine years. The principal counties of its growth are Kent, Sussex, Essex, Nottinghamshire, and Worcestershire. Its time of blooming is about the middle of July, and in the beginning of September it becomes fit for gathering.

Hops, like many other productions of the vegetable world, are much influenced by soil and climate, and the most favoured spots of their cultivation in England are those just named :—the Farnham hops, the Kent hops, the North Clay hops of Nottinghamshire —the last often preferred to those of Kent, some considering that they possess a certain rankness which peculiarly fits them for beers of strong keeping—and the mild hop of Worcestershire is also a great favourite.

Hops are also imported from the continent.

It may be noticed here, that some persons brew their beer for quick consumption; and when that occurs at a time the hops are dear, they use quassia wood instead of hops, in proportions of one ounce of quassia where one pound of hops would have been used; but the bitter they obtain, though one of the finest, yet, it is quite evident, can in no way rival the delicacy and the nutritive strengthening qualities of the hop; and the use of quassia wood should never be ventured on in fine or strong ales for keeping.

Water.—The quality of the water used in brewing forms a very great consideration with the experienced brewer; and so great is its power, that it yields an inferior or superior ale according to its locality, its travel, and its treatment; and also increases or decreases the quantity of malt used, and consequently the cost. Thus this point becomes a weighty one.

and invested with the next rank to the quality of the malt.

A case in point may be mentioned, which was lately tried by using the water of the river Derwent, close to Ashbourne, near Derby, and also the water of the river Mersey, near Oldham. On both trials the malt was the same in quality, and had been kilned near Derby; when it was found that the wort produced from three bushels of malt brewed at Oldham, was equal to that brewed at Ashbourne from four bushels of malt; the superiority of the Oldham water in the above particular, being ascribed to its belonging to the class termed strong limestone water. (See Note R.)

The soils through which water passes is known to influence its spirit, if we may so express it, as some earths are more generous in imparting to the water a richness and healthiness than others are.

Some river water is greatly charged with sandy particles, and medical men attribute many of the attacks of gravel and of similar complaints to its use for culinary and brewing purposes.

It is well known in Switzerland, that many of the people suffer under a disease called the *goutte*, which attacks their throats, and increases in time to the frightful appearance of a bag attached to that portion of the human frame. This calamitous disease, their medical men inform us, proceeds from their too frequent use of the snow-waters which descend from their magnificent and lofty hills; and in other parts,

from the avalanches or mighty mountains of dissolving snow.

The hard well-water, it is remarked, possesses, in many instances, greater power and readiness to extract the tincture from the malt and the hops, than the soft river-water does. Yet there are those of the faculty who warn against its use, condemning it as inducing colic, scorbutic and hypochondriac affections. Such water is said to owe the extractive power just named, to aluminous salts and particles of minerals impregnating it.

The river-waters are not so likely to be loaded by petrifying metallic and saline particles as the waters from spring or well, particularly when those river waters are used at a distance from their source; thus becoming in the interval somewhat softened by the rain-water meeting and mixing with them, and further improved by their exposure to the atmosphere and warmth of the sun. The river-waters also effect a saving of malt in the brewing. The water of the river Thames bears a high character in this particular. (See Note S.)

Rivers which have a stony, chalky, gravelly, or sandy bottom, and are situated in a good air, and not disturbed by cattle, are considered by the brewer to yield him a stronger drink from the like quantity of malt than that he obtains when brewing from the waters of any wells.

The choicest time for drawing the river water is

brew with, is when the weather is calm, clear, dry, and fine, and no rain has disturbed its tributary rivulets.

Rain-water is of a simple, soft, and pure nature; and when free from dirt it extracts best of any, and might be used for such ale or beer as is not intended to be kept long; but must not be used for that intended to remain for any length of time in cask, since, by reason of its extreme softness, it is apt to putrefy quicker than any other water.

Of pond-waters, we may say that we include in this class all standing waters, particularly from rain accumulations falling into ponds. Some of these waters are good, some bad. Where the water is extensive, and not agitated by permitting cattle to wade to and fro, and not many fish are kept, and the bottom is clean, and the sun freely ranges over it, and the air has free and open access, then such water ranks third in quality to the rain or river-water for brewing purposes.

Some brewers test the quality for their brewing and select such as when used with soap will yield a lather; and preferring that which gives the strongest lather; or they select such water as has softened and purified itself in its passage through the grey fire-stone or through chalk.

The use of the subcarbonate of potash is strongly recommended by some in brewing, because it is a salt or alkali of a most powerful nature in opening the

bodies of vegetables; and in its application to malt it not only gives a rich brown colour to the wort, after having been rubbed with the hop previous to the infusion being completed, but this potash fines the liquor, by separating and throwing down the gross particles which it has contended with and divided within the liquor, since it has softened the water and rendered it more capable of extracting the vegetable powers of those two great ingredients in brewing, the malt and the hop. Thus, the necessity for its use in spring or hard waters is quite apparent.

THE ICEHOUSE.

ONE of the greatest luxuries in a domestic household, no matter either small or large, is that of an ice-house, well, or receptacle for preserving ice. Without it, the talent of the confectioner and cook is, to a great extent, lost, setting aside its utility for the preservation of provisions; and it is too often required for the bed of sickness.

Families in the country accustomed to give large parties, must, on viewing the trifling expense of an ice-house, see how much it would tend to economy, in addition to their luxury.

In town, where it is to be obtained with the greatest facility at all periods of the year, a small well or ice-receiver ought to be considered indispensable in every establishment.

The construction of ice-wells differs according to locality and facility. In the country, a site on the top of a hill, with the opening to the north-east, and that opening shaded by trees, should be chosen; the form considered the best is that of a sugar-loaf reversed, built of brick in preference to stone, and with double walls and doors, and spaces between, and the opening a trap-door in the ground, descending by steps into the first lobby. The ground above the top should be at least three to four feet thick, and shaded by trees. The bottom of the well should be drained. In those cases where it cannot be well drained, it may be made in the form of a vault; but if so, the earth above it should be thicker, and the entrance-doors fit close.

In town houses the same plan may be adopted in convenient places in the area under the pavement; but where not, the ice-box or wooden well may be used with great advantage. This can be made out of a large brewing tub, all lined inside with cork about one inch thick, then about two inches of charcoal dust; a casing of zinc should then be placed in;—this would serve as a receiver only. The top should be well covered with two covers, but if required occasionally there may be made another smaller compartment in the middle, large enough to hold a block of Wenham Lake ice, and the space round this may be made into compartments to hold provisions, wine, &c. There are excellent boxes sold by the Wenham Lake

Ice Company for this purpose. The advantage of the Wenham Lake ice is, that it being in a large solid body, the air has not the effect upon it as when in pieces.

In filling a well great care is required. In many large establishments in this country the duty generally devolves on the gardener; and there are as many different opinions on the way of doing it as there are establishments. This is caused in a great measure from the construction of the well, the locality, soil, and even the frozen water itself. In all cases, except when in large blocks, like the Wenham Lake ice, it should be broken into small pieces the size of a walnut, and placed in the well and jammed down as hard as possible. Some place straw at the sides and bottom, whilst others use a large quantity of salt, which consolidates the mass, but when opened the air has a greater effect upon it. When filled it should be left for eight to ten days to allow it to settle; then the remainder of the ice reserved for the purpose should be added, until quite full; it should then be kept well closed until required for use, and when opened it should be only for a short time, and one door shut before the other is opened.

The best of all soils for ice-wells is sandstone and other rock; the next, gravel; the worst, clay.

The best form for an ice-well is that of the egg, for the weight of the top naturally causes it to act as a wedge, and keeps it closer together; it also adds to

the facility of draining, for as the sides of the well thaw the first, the water passes down, and thus can escape without coming in contact with so large a quantity of ice. If it should be found that the drainage is difficult, it may be done by the use of a pump.

The following are amongst the very many of the preparations of the confectioner and cook that require the aid of ice :—

Ices of cream, fruit, water—of bombs, punches, jellies, *punch à la Romaine*, and numerous other delicacies and splendours of the table. Without ice, what would befall the second-course dishes of the *chef de cuisine*,—his *aspic*, *Mayonnaise*, *salade de Homard*, his pudding *à la Nesselrode*, &c.? None of these can be given if the treasury of the ice-house be withheld.

To the managers of dairies, be they even small ones, the value of ice is great; but to large ones, how immense! and particularly in summer, when in the richness of that season they see their fields literally flowing with milk from their numerously-productive herds. It is then with gladdened eye they view the teeming bounty, but yet in wonder ask themselves how they its exuberance shall now preserve; when Art at once steps forth with ripened thought, and constructs the ice-house; then instantly, with busy hand, forth from its recess, the dairy is soon fed with fitting coolness, and thus empowered, preserves its variously-collected stores.

Adam Smith, that luminary of political economy, says,* that there is no part of dairy produce so susceptible of loss as milk, since in the short space of twenty-four hours it becomes spoiled ; and to prevent such serious loss, the use of an ice-house must necessarily present a most powerful aid.

Amongst other things memory dwells on, is that welcome treat on the breakfast-table on the summer's morn, of butter fresh from the dairy, when to preserve its coolness it is enclosed within its crystal glass, and surrounded by gems of ice in glittering particles.

THE MEDICINE CHEST.

PREVIOUS to writing on the various duties of the servants of a large establishment, we will mention one article of very great importance, which is generally under the care of the housekeeper, but which ought, from its offices, to be under the control and administration of the steward: it is the medicine chest. In town houses it may not be of that importance as in the country, but in both there are certain articles of necessity which should be kept always in readiness in case of accident; and it should be the duty of the steward to make himself acquainted with

* *Wealth of Nations.*

their proper use and administration, more particularly in accidents than in illness. Besides, for the medical man in the country, it is a great relief to him to know, if he should be suddenly called upon to attend a patient, that there is everything he may require in the house, without his having perhaps to send many miles to procure it.

It may even happen that in the dead of night, one of the family is suddenly seized with illness—an attack it is universally known no human being is exempt from, nor can he divine the moment the affliction shall be his own visitant. No medical attendance is near, nor even obtainable, till after the lapse of a considerable time and the endurance of much trouble. Should this occurrence take place in the country, and on a winter's night, the difficulty may be increased, and particularly if, when reaching the physician's house, he be from home, attending on some other sudden call—a circumstance by no means uncommon to those benefactors of their species, the medical men of every clime.

The medical chest is in such cases the ever-prompt, the ready friend; and, moreover, it is also provided with a book, safely guiding in the proper use of its valuable contents; so that speedy relief may flow thereout, assuaging pain and strengthening the suffering invalid, till the physician's anxiously wished-for arrival. (See Note T.)

THE USHER OF THE SERVANTS' HALL.

THE usher of the servants' hall may be almost termed the butler and master of the hall, except during those times when the head-coachman or the under-butler presides. It is usual for the usher, on the clearing of the cloth, to give "The Healths of the Master and Mistress," and of "The Junior Branches of the Family."

He is answerable that no person leaves the hall intoxicated, and he is often obliged to refuse beer when he considers enough has been had.

He has to keep the servants' hall clean, to lay the cloth for the servants' meals, to bring refreshments or beer to those privileged to have it, keeping the copper tankards and other beer-vessels clean. Yet the adage has it, "Bright small beer and clean coppers are bad signs of hospitality."

The usher may also, according to the largeness of the establishment, have many other duties to perform. For instance, in some families he has to assist in brewing, while, in others, the management of the brewing falls wholly on him. He may have to assist in baking the home-baked bread. In a word, the services of this useful class of servant would be very difficult to dispense with in some families.

STEWARD'S-ROOM BOY.

THE steward's-room boy is usually a youth placed out by his parents to learn his duty as a servant; and should he be fortunate enough to have a good steward or butler as his instructor, it is considered that he has made the first step towards becoming a good in-door servant.

He should be always watchful, attentive, willing, and obliging, and if he be so, he has open to him many an opportunity for promotion.

He will have to clean boots and shoes, and brush the steward's clothes; and though the steward may not want anything beyond this, still, for the advantage of the boy, he may require that he attend him, as an initiation to the knowledge of valeting.

He must clean knives, forks, plate, furniture, and attend to the lamps and candles for his room, wait at table in the steward's-room, be a diligent messenger, and in the unavoidable absence of a footman, he may occasionally be required to do duty in his stead.

In a word, whilst filling this capacity, he will be subject to endure much toil and labour; yet, when aided by the counsel and the instruction of those servants forming a well-conducted establishment, he will find hereafter that his labour in youth becomes well rewarded.

The youth who through his friends has been fortunate in receiving some education, must continue to retain it, and that, too, without depriving his employers of any portion of his time, remembering conscientiously daily to improve his mind, so that when his time of promotion arrives, he may be found in every way qualified for advancement. On the other hand, should he apply for promotion, and when tried, fail solely through want of education, how bitter will be his misery and shame in the presence of his fellow-servants, on seeing another raised to that place which he might have had, had he been qualified.

To the youth who is commencing this career under the privations incident to the children of too many of very poor but industrious and honest parents, it may be said—You should daily, when your time is not required for your master's employ, endeavour to become a good reader, a plain writer, and able to keep common accounts. Each of those branches of knowledge might be acquired by rendering yourself obliging and attentive to some of your fellow-servants, who might assist your objects in a time when not engaged in your master's business. Persevere, and keep before you the examples of men who once were poor, humble youths, and such servants as yourself, but afterwards, by industry and good conduct, raised themselves to a condition of competency and comfort.

in society ; of which the following are examples, out of many which might be given :—

The first is young Stone. His parents succeeded in getting him into the service of the Duke of Argyle, and being too poor to give him education, they left him to seek the good offices of one of his Grace's gardeners, by one of whom he was much liked, and was taught the alphabet and spelling at times when his employer's duty did not require him, and so pursued the improvement of his mind.

One day, the Duke, his master, going through his gardens, saw a book upon the borders of the walk ; it was Euclid, and supposing it to belong to his library, he called his gardener, and bade him take it there. The gardener, who at first had been the *protégé's* tutor, stated to the Duke that it belonged to young Stone, one of his Grace's servants. His Grace thereon, surprised, ordered the young man to his presence, and having asked him what *he* did with such a book, Stone modestly replied, "he studied it" "Study it ! why, it is in Latin ; you surely do not read Euclid, and in Latin !" said the Duke ; when, to the amazement of his interrogator, Stone calmly went into the translation and solving of different problems in the work, and having finished, exclaimed, warmly, "Your Grace, a man can learn anything, I think, when he knows the letters of his alphabet." He afterwards related to the Duke his progress ; that the kind gardener having taught him the alphabet and spell-

ing, he required no more, but applied himself to master the rest, and so he had progressed from one acquirement to another afterwards, totally unassisted.

He wrote a large work in folio, "On Mathematical Instruments," became a great mathematician, a Fellow of the Royal Society, and died in the year 1767, regretted and respected by those who knew him.

The next instance is of Robert Dodsley. Robert, whilst in the condition of footman, composed a number of interesting poems, which having increased to as many as might form a volume, their merit being spoken of, attracted the attention of some literary gentlemen who visited his master; and at length a subscription was got up by that great poet, Alexander Pope, by the celebrated diplomatist and scholar, Lord Chesterfield, and by other eminent men of the day, to publish Dodsley's poems, under the title of "The Muse in Livery." The proceeds of the subscription were applied to placing Mr. Dodsley in the business of bookseller in Pall Mall.

Dodsley rose into easy circumstances; was greatly beloved as husband, friend, and benefactor; and became in time the great and fashionable publisher and bookseller of the day, holding correspondence with some of its most eminent men. He died in Durham in 1764.

Another example may be quoted, of a more recent date, and one which has come under our own observation, from intimate acquaintance with the person.

It is that of Baron Ward, the late Prime Minister of Parma, and Regent to the late reigning Duke, and who became possessed of princely estates in Austria.

This individual was born at Howden, in Yorkshire, and came to London as a stable-boy. Having served as groom to several noblemen, he went to Italy as a stable-boy, became racing-groom to Baron Löwenberg, and then to the Duke of Lucca, and afterwards, on his abdication, to his son the Duke of Parma, in whose household he rose by degrees to fill the most important position in the country.

Many would quote the words of Shakspeare, that “there is a tide in the affairs of men,” &c. We do not dispute it; but without educating the mind and preparing it for positions in which the accidents of life may place us, however good they may be, we should not be able to take advantage of them did we not have that within us which would enable us to fill them with credit and advantage to ourselves.

THE HOUSE OR HALL-PORTER.

FREQUENTLY the hall-porter is designated as being too prying and too officious in his character; but it is seldom considered that the orders he receives are of a very imperative and decisive nature; and most persons must be aware that numerous and various artifices are used to defeat his vigilance. Were he

not scrupulously particular as to all persons whom he admits, and the letters he receives in charge, he would, in all probability, be considered by his employer unfit for his post.

If his master be a rich man, and a charitable one, that master is being for ever applied to by the distressed, the needy, and the impostor ;—the last class being more numerous than those of the unfortunate, needy, and meritoriously deserving. Hence is called into exercise the necessity for the porter's searching and discriminative eye, and his scrupulous pause before receiving a letter or answering an inquiry.

He also has much difficulty as to the admission of one visitor and denial of another, which often places him in a position where even the highly-educated would feel embarrassed ; and, therefore, how much greater the embarrassment to a servant, he well knowing that dismissal might follow the disobeying his master's command.

Another part of his duty is equally irksome, and that solely arising from his desire to oblige his fellow-servants, but yet in apprehension of disobeying his master. He is known to be watchful of any person visiting a servant, unless he is somewhat acquainted with the visitor ; hence it is that an unknown visitor to one of the household is requested to stay for a moment till he, the porter, can get some one to cause the party to be properly shown to the person inquired for. Still, this at times gives much offence, and calls

forth strong expressions of dislike to hall-porters generally.

The men who usually seek this post have previously lived in another capacity of service, perhaps that of footman or under-butler; and in most cases being married men, prefer this portion of service, as placing them, whilst on duty, in easy intercourse with their families. When this servant is sober, civil, and cleanly, with ability to read and write, and does his duty faithfully, with attachment to his employer, he is well worthy his wages.

The nature of his employment keeps him nearly a close prisoner, consequently his pleasures can be but few. The person properly qualified for this post is not without a well-estimated reputation in the club, the nobleman's mansion, and the palace; and for his thorough usefulness, it is considered, there can be no complete establishment without him.

It is a well-known fact, that notwithstanding all the vigilance used by the porter, he is still subject to be thrown off his guard by the cunning of the experienced thief and of the impostor, insomuch that not even the palace of royalty, nor the house of our late great Warrior Duke, nor of the Russian embassy, though all those places at times are aided by the police, are proof against the *entrée* of the craft; and there are but few in the condition of porter, who have escaped being practised on at some time of their career, and that, too, much to their cost.

The following occurrence is one among many, showing how the experienced porter may be thrown off his guard ; it took place at the west end.

A supposed gentleman one day drove up in a cab to one of our principal houses, well-dressed, moustached, and quite military in appearance—gave his double-knock at the door, desiring to know if his lordship was at home, and presenting his card at the moment, requested audience,—all of which was done with so much of apparent elegance and perfect manner, as completely to deceive all the servants in attendance, who flew with the usual alacrity to announce him. On his entrance, his lordship immediately rose and bowed, when the servant, having presented a chair, retired. The usual question put, “The object of your visit?” the stranger immediately, in an energetic and determined manner, expressed his apologies for his intrusion, and followed all up by making an urgent demand for immediate assistance. The nobleman, exceedingly alarmed at his wild manner, instantly rang for assistance ; the stranger, perceiving it, exclaimed in a louder tone, “Cause no uproar in your house, but relieve me ; I am driven to desperation !” The nobleman looked at him, and whatever were his thoughts concerning him, he gave him a sovereign. But, to be on his guard against a repetition, he had immediate orders of a more stringent character than before issued to the porter. This, and similar cases, shows that visitors to

gentlemen's houses should not be too hasty nor severe, in thinking that every question the porter may ask is through inquisitiveness.

There is a fixed hour for all the servants to be in, if not out upon leave, or upon their employer's business; yet it often happens that there are more than one or two in the habit of returning after the time fixed, and such have to be reported.

The porter has to make his report in the proper quarter the next morning, or may have to note it in a book kept for that purpose. By this duty, also, his office is necessarily rendered anything but pleasurable; for though he must do his duty to his master, his report may be the cause of the discharge of his fellow-servant.

Often a parcel may be seen addressed to a house, with merely the name of the street and number of the house upon it; it perhaps has been ordered by one of the upper domestics, in the haste of a sudden purchase, he merely saying at the time, "Send it to such an address, and give it to the porter." When taken, the porter inquires, "For whom is this?" and is answered, "I do not know; it was directed for *here*." But the family *here* may be numerous, and thus the porter has to seek amongst the many to ascertain by whom the parcel was ordered, and this is often accompanied with much trouble, annoyance, and pain.

The porter being answerable for every one whom he admits, may at times unavoidably appear rude and

pquisitive ; but often during the day he is necessitated to answer many frivolous, needless questions, and those frequently in no way concerning the family which he serves. In fact, in some houses he has but little rest from the time he rises till he retires to his bed, and few porters can tell at what hour that will be.

The porter's duty as to "Not at home," has its difficulties playfully treated by a well-known author,* wherein at once will be clearly seen the extreme uncertainty to which the porter is often subject, whether to give denial or admission to persons requesting audience, and the serious risk he is subject to, in the event of an error, in the service of the capricious.

"Every one who possesses a knowledge of the art of living in decent society, will take care not only to guard against the error of suffering herself to be at home when she should not, but also to hire servants whose instinctive tact has been sufficiently refined by long and habitual exercise, to enable them, without specific orders, to determine when their mistress is or is not at home. The want of this talent in domestics leads to a dreadful abuse. When a blockhead of a porter has not the skill to distinguish between the bullion of his employer's drawing-room and the paper currency ; when after examining his man from head to foot, he knows no more how to class him than a

* "Book without a Name."

naturalist how to place the ornithorhynchus, he coolly replies to the customary interrogatory of, ‘Is your lady at home?’ with ‘I’ll see, sir;’ and away he trots ‘to decline’ the visitor’s name and appearance, and take orders according as these happen to be in the vocative or the ablative. This is perfectly abominable! Much better is it to give a bold ‘No’ at once, at the risk of dismissing the bearer of an offer of marriage, or a rich brother from the East Indies; for how, after this, can a negative answer be taken in any other light than that of a personal affront? gullibility itself would not credit the statement; and the most egregious vanity must sink under the pleasant truth it develops. Besides, how *gauche* it is to leave a gentleman waiting in the hall while this errand is doing, and permitting him to hear the loud whisper of, ‘Oh no, by no means to him!’ followed by the loud shutting of the drawing-room door. There are few houses in London large enough to admit of this manœuvre being decently performed.”

The instructions to the porter usually are very trying and numerous, as to what parcels, letters, and messages should be taken in, and what refused; and if these in some measure were not acted up to, the house would be besieged with stationery, books, and even goods, which persons daily endeavour to leave, that they may afterwards call for an answer. All this and the like render the porter’s position one of most perplexing difficulty, calling for much nicety of

humour, so that, whilst faithfully performing his duty to his employers, others may be impressed with the feeling that it is marked by courtesy.

THE FOOTMAN

IF the footman be a good cleanly-looking man, and possessed of the usual recommendations of sobriety, &c., he is seldom long out of employ; and in most cases in town, the tall men of this class are the selected. Many delight in seeing the well-dressed footmen, and consider there is a nobleness in the appearance of the carriage driving up with its two footmen in splendid livery; when, one footman descending, knocks at the door of the mansion, whilst the second takes his place by the side of the carriage-door.

The footman has an active kind of duty. He is chiefly on foot, and cannot know town too well. He ought to be thoroughly acquainted with the residences of the nobility and gentry, and particularly of those visiting his master's house.

He is required to lay breakfast-cloths, and assist waiting at breakfast, lunch, and dinner, and will most likely have a small portion of work allotted to him daily; and in many cases, much of his time will necessarily be taken up with carriage-work.

A man in this capacity, who wishes to stand well with his employers, makes himself generally useful, there being many things which can be regulated only by the number of domestics kept.

The footman in a single-handed family, or where he is the only man-servant, is sometimes expected, amongst multifarious duties, to clean knives, boots, shoes, plate, furniture, lamps, brush clothes, attend the door, bear messages, wait at table, and answer bells. When so situated, the necessity of early rising is quite apparent, to give him command over the chief portion of his first work, to finish it before the family rises; but for such duties as those just named, the footman always finds a division made in large families, and then his work is allotted to him by the steward or butler of such establishment. (For Waiting at Table, see p. 158.)

Never can we think of this valuable class of servant but with pain, when we remember the extremely unwonted attack of one of the most celebrated of the French artists of the kitchen on it. In speaking of the footman, he says :—

“ I have known balls where, on the next day, in spite of the pillage of a pack of footmen, which was enormous, I have really seen twenty or thirty hams, one hundred and fifty or two hundred carved fowls, and forty or fifty tongues, given away ; jellies melted on all the tables ; pastry, *pâtes*, *aspics*, and lobster salads—all these heaped up in the kitchen, and

strewed about the passages, and completely disfigured, through the manner in which it was necessary to take them from the dishes in which they had been served ; and this extravagance had been of no use to any human being, for even the servants would not consider it a legitimate repast, were they obliged to dine on the remains of a former day's banquet. This class of persons assimilate no little to cats—enjoying what they can pilfer, but very difficult to please in what is given to them."

However high the writer stood as a *chef de cuisine*, and much as we respected him during some five-and-twenty years, never were we struck with more grief than when we read the above passage, exhibiting his paltry feeling and utter want of knowledge as to the household, and that exhibition couched in terms of the most maliciously vindictive slander.

Much it is to be lamented that so able a writer on cookery should have defiled his pen by attempting to lower the estimation of the employer for the defenceless footman, and so endeavouring to thrust him down below the rank of even common manhood, placing him in his manners, likes, and dislikes, as only on a level with the feline race.

Where could Mr. Ude have wandered to, to have seen the pillage ? Was it under his own management it took place ? Had the hiring of such people been his own ? Why, surely the establishment where an Ude was kept must have been furnished with men

of character for his *confrères*! We never yet knew of steward, butler, cook, or cook's assistants, who would have permitted this strange kind of havoc; and knowing the footman well in his habits, we, on his part, deny altogether the alleged practice of pilfering attributed to him by Mr. Ude. No servant could possibly be guilty of this; it would be, indeed, like the attack of a band of robbers, and which could not possibly be in a nobleman's mansion. Such disorder, in things being heaped together, would throw discredit on the steward, as also on the cook himself, and his assistants—they must all equally participate in the disgrace; and right well we know that the cook's assistants are ever most watchful on such occasions. For our own part, we can say we never witnessed the like, and hope we never may; certain it is, we never before even so much as heard of its occurring in this country.

No class of persons can more tenaciously value their character for honesty than the footmen: that taken or withheld from them, they are thereby virtually robbed of their existence as servants, since it is solely by their character they live.

Look at society throughout, and say what class shall be put forth to declare that honesty alone shall fill it. In common with society at large, servants, who are a branch thereof, sometimes have among them those who do wrong; but thoroughly glad they are themselves to find that dishonesty but at times

enters into it. When it does, all the world knows its lurking-place, and there is no one then more severely punished than the servant.

We contend that the footman is as valuable in his capacity as any servant forming part of the domestic establishment ; and had the footman nothing beyond the capacity he fills to recommend him, still he is in the condition of having arrived at the centre of that point of distinction to which he is looking forward ; for, were he to remain in his present position of footman, neither his wages nor his profits could be the object of envy or of malice.

Without the footman, the carriage equipage, however elegant in other respects, would be incomplete. No establishment, great or small, can be well conducted without him ; the dinner, ball, and rout testify his willing usefulness ; and it is observed that no one is more ready to defend another than is the footman the family whose livery he wears, whose armorial bearings and crest he carries—those marks of the well-won honours of the family's high deeds.

THE WAITER.

There is a very respectable body of men called occasional waiters, most of whom have originally been servants. Many of them have, through the interest of their respective employers, obtained Government

or other public situations, such situations giving them leisure time, of which many, having large families, have availed themselves, by going out in the evening to wait upon parties. They are all men of trust, and have most of them their appointed houses to wait at, and generally are ready to attend on short notice.

But there is another class, who are specially called waiters, and whose sole business is waiting. They are mostly patronized by the principal confectioners, as the Gunters, &c.

Their very frequent attendance at public breakfasts, dinners, balls, and routs, renders them as familiar with the names of the nobles and gentry as are the compilers of the "Court Guide."

Most families giving parties have generally their particular waiters appointed, who then form, as it were, a portion of the establishment, and evince the like interest with the rest of the domestics in endeavouring to render the waiting and attendance faultless.

In the height of the season it is quite necessary to give them notice of the day on which you will require their services, as they generally keep a book to note down their engagements, and these they keep with the most scrupulous punctuality.

THE UNDER-BUTLER.

THE under-butler generally has the management of the service of plate, his duties being to keep it clean, and be at all times responsible for its safe custody ; and, indeed, the cleanly and brilliant appearance of the gold and silver plate under this man's charge, best tells his capability in his post of trust.

All gilt and plated articles, and bronzes, ormolu, *assiettes* for *pièces montées*, and other objects appertaining to the service of the table, come under his care, as do also the costly glass, china, porcelain, Sèvres, and the like, for table ornaments, all of which require careful handling while in use, and call for great skill and judgment and much patient labour, to preserve them from time to time in their brilliancy and perfection.

The under-butler's condition may be considered a degree above the footman's, but at the same time, it is a more laborious one, and one of more confidence. He also at times may have to attend the carriage.

He usually has a room appropriated to himself, and in which he keeps and cleans his plate and other things under his charge ; and this room is thence called the under-butler's pantry.

It is his duty to lay the cloth for dinner, to

decorate the sideboards, &c. ; but as regards the wine he has no responsibility, as that wholly belongs to the butler or steward.

He has to see to the arrangement of the dishes, that they be put in the steward's hands in their order for placing on the table, so that scarcely any delay takes place. To him altogether belongs the duty of seeing that there be a sufficient change of plates, of knives, of glass, and things of the like description in the dining-room. Those who have this management cannot be too particular in seeing to it. Nothing shows the want of management so much as not having everything at hand likely to be asked for during the dinner.

The under-butler well knows that his steward's orders to have all things likely to be called for ready in the dining-room, are to him imperative ; therefore, he faithfully completes them. So that thus, with the rest of the domestics-in-waiting, he assists in effecting that great triumph of their united efforts—that a dinner has been produced whereat the guest found himself at ease in the attendance, and in the possession of uninterrupted enjoyment of pleasure, in having no requirement or wish ungratified.

No large parties can effectually be attended to without the aid of the under-butler, and it is quite as requisite that he should have his orders in the morning as it is for the steward or the cook to have theirs at that time of the day,—particularly on days

when parties are given, so that he may be instructed by the steward as to what service of glass, *épergnes*, *plateaus*, and table-ornaments will be required, all of which are regulated by the number to dine ; and also that he be informed from the kitchen what dishes of every kind will be required for serving up the dinner.

Where these men take a pride in the appearance of their gold and silver plate, and other objects under their charge, they generally find their time fully employed.

The under-butler's pantry should contain, independent of a strong closet or iron safe, a press or cupboard lined with green baize, and furnished with curtains between the different shelves and the doors, so that when the doors are closed, the baize hanging between the shelves and doors protects the silver and gold from tarnishing, by excluding the air as much as possible. The press should also, in its lower part, be furnished with drawers lined with baize, to hold the small plate, and silver knives, forks, &c.

The above cupboard or press is used for keeping the silver of daily use, and should be situated in a very warm and dry position, so as to check tarnishing.

There must be roomy cupboards for the keeping of glass, and a rack to drain decanters placed over the sink.

There must be a good-sized sink, for washing-up,

and places must be fitted up for the trays, according to their different sizes.

The pantry door should be of a very strong construction, for security, and it would be as well that it were furnished with a spring or secret latch, and that its mode of shutting and opening be known by only the domestics connected with the pantry.

There should be a napkin-press, with drawers to hold tablecloths.

There should also be a long dresser in the pantry, fitted with drawers, for keeping the liquids, brushes, leathers, powders, &c., to clean the plate and the like.

As the under-butler should sleep in this apartment, for the security of the plate, a bedstead is required to be fitted up for him in some convenient portion of the room, and a chest of drawers to contain his wardrobe.

The iron safe, to contain the gold and silver plate, should be furnished with a key, and duplicate key, in case of any accident occurring to the original one.

Among the things he requires for use are the following,—viz., a knife-cleaner, wooden bowls, sink-brush, sponge, plate-brushes, called dish-brushes, crevice-brushes, and other brushes of different shapes and kinds; several plate-leathers, leather-apron, a set of shoe-brushes, clothes-brush, hat-

brush, broom, powder-box and puff; and a good-sized table in middle of pantry.

There should also be a glass or china-closet in the pantry.

THE CHASSEUR.

THE *chasseurs* are quite of Continental fashion. In England they are not numerous, and are seldom to be found in other than the establishments of royal families, or in the retinue of embassies, or in those families who have lived upon the Continent.

They are mostly picked men; generally wear moustaches; they are provided with two uniforms—the one the full dress emblazoned with the family arms, with which they wear a sword or *couteau de chasse*, hat and feathers. At times their dress is of a very costly description, and this is worn by them on no other than court days, or full-dress parties.

They always attend the carriage on ceremonious occasions, then accompanying the footman.

They have also an undress uniform. Their station is generally in the antechamber or the entrance-hall.

They wait dinner in common with the footman, and usually stand behind their master's chair.

The *chasseurs* in Germany are men who have served

for six or seven years in the military profession—are well disciplined to everything appertaining to the forester's life; then they are chosen from their regiments for their fine appearance, and engaged in the house of the noble, in which they are looked upon as its guard.

Many of them are excellent riflemen.

The Duke of Parma, in the year 1838, when Duke of Lucca, on his visit to England, was attended by his *chasseur*. This man, during the shooting excursions of his Royal Highness, gave frequent proofs of his skill in marksmanship, and surprising rapidity in loading for his royal master; and to such a degree did excitement rise in each domain he visited, that on the departure of the Royal Duke, the retainers spoke not alone warmly of the liberality of his Royal Highness, but also of the unerring skill of his *chasseur*, each being the theme of praise by the different gamekeepers.

THE GROOM OF THE CHAMBERS.

THE groom of the chambers should have a respectable appearance, possess an easy address, and be well acquainted with the duties of the other domestics in the house ; for through him many orders are given to them.

His duty is, to announce company, answer bells, see that the principal receiving-rooms are in proper order, and fully supplied with pens, ink, and paper ; and also assist in ornamenting the rooms with flowers &c., in putting up the candles, seeing that the card-tables are ready to be supplied with playing-cards ; and, in short, it belongs to him to see that the apartments are at all times in reception order.

He also keeps a book showing the invitations given to his employers, which book is always ready when called for, to remind them of their engagements. (See Note U.)

He has the arrangement of the invitation-cards sent out to invite to dinner or ball, or whatever the choice of entertainment may be.

He is always provided with an alphabetical list of all his employer's visitors, and their addresses. This, on occasions of sending out a great number of invitations, as for a ball especially, is found of very great utility.

He is not only a good waiter at table, but has a quick eye, and ready thought, to aid and assist the butler in seeing that each guest is properly attended. He should be well acquainted with the "Peerage," and have it and the "Blue Book" always at hand. The following may assist him greatly in his duties:—
(See Note V.)

In writing or in speaking, address as follows:

The Royal Family.

To the Queen's most excellent Majesty.

Madame, or May it please your Majesty.

To his Royal Highness Prince Albert.

May it please your Royal Highness.

To his Royal Highness the Prince of Wales.

May it please your Royal Highness.

To her Royal Highness the Princess Royal.

May it please your Royal Highness.

And in like way address the others of the Royal Family, female and male; but, at the same time, regarding the change of their name and title.

The Nobility.

To his Grace the Duke of Wellington.

The Most Noble the Duke of W—.

My Lord Duke—Your Grace.

To the Most Hon. the Marquis of Thomond.

My Lord Marquis—Your Lordship.

To the Right Hon. the Earl of Derby.

To the Right Hon. the Earl of Inchiquin.

To the Right Hon. the Earl of Dunraven.
To the Right Hon. Lord Viscount Palmerston.
To the Right Hon. Lord Viscount Adair.
To the Right Hon. Lord Brougham.
My Lord—Your Lordship.

Address the wives of noblemen in like style as their lords.

By English courtesy, all sons of Dukes, of Marquises, and all the eldest sons of Earls, are titled—
Lord, or Right Hon.—My Lord.

And, by the same courtesy, all their daughters have the title of
“Honourable,” with no addition thereto.

The Members of her Majesty’s Privy Council, also the Lord
Mayors of London, Dublin, and York, and the Lord Provost
of Edinburgh, for the time of office, are styled—

Right Honourable.

Every servant of consideration—to her Majesty, or to any other
of the Royal Family—is, whilst in the civil, or the naval, or
military list, addressed as—

Esquire.

All Members of Parliament are Esquires, unless independent of
their membership they bear a higher title; in such case they
must be addressed by that highest title, as—

The Earl of Arundel and Surrey.

The Clergy.

To the Most Reverend Father in God, H., Archbishop of _____.
My Lord—Your Grace.

To the Right Reverend Father in God, B., Lord Bishop of _____.
Right Reverend Sir.

To the Very Reverend John, Dean of E_____, or Dr. W., Dean
of E.

To the Rev. John, *or* To Dr. W.

Chancellor of Q.

Archdeacon of R.

Prebendary of S.

Rector of T.

Vicar of U.

Curate of V.

Reverend Sir.

All clergymen, it must be observed, are styled Reverend.

Household Officers of her Majesty.

Address usually by their title, though not always so,
since their office is preferred.

To my Lord Steward,
The Right Hon. the ——.

To my Lord Chamberlain,
The Right Hon. the ——.

To the Lord Privy Seal,
Lord President of the Council.

To her Majesty's principal Secretaries of State, &c.
My Lord.

To the Right Hon. the Lords Commissioners of the Treasury—of
the Admiralty, &c.

May it please your Lordships, *or* My Lords.

To the Hon. her Majesty's Board of Customs—of Excise, &c.
May it please your Honours.

To Military Officers.

To A. B., Colonel of H.M.'s 2nd Life Guards.

To A. B., Master-General of the Ordnance.

To A. B., Surveyor General of the Ordnance.

Address each according to his title.

To Naval Officers.

If of the Royal Family, say—

To his Royal Highness the Duke of —, &c., Admiral, &c.
May it please your Royal Highness.

But if Lord High Admiral of Great Britain, then say—

To his Royal Highness the Duke of —, &c., Lord High
Admiral of Great Britain.
May it please your Royal Highness.

To Vice-Admirals or Rear-Admirals, Sir, or Your Honour, unless
they be noblemen.

To Ambassadors of England resident Abroad.

To his Excellency —, Ambassador Extraordinary and Minister
Plenipotentiary of her Britannic Majesty to —, resident
at —, &c.
Your Excellency.

To the Secretaries and Consuls.

Sir.

To Ambassadors from Foreign Powers and resident in England.

To his Excellency —, Envoy Extraordinary and Minister
Plenipotentiary from his Imperial Majesty the Emperor
of all the Russias, &c.
Your Excellency, or May it please your Excellency.

To the first Secretary of Legation, and the other Secretaries
according to their Courts.

Sir.

To his Excellency —, Ambassador of France.

NOTE.—The oldest resident ambassador or minister of the
diplomatic corps takes precedence, and the rest follow by
seniority of presentation at the Court of England.

To the Judges and Lawyers.

To the Right Honourable —, Baron —, Lord High Chancellor of Great Britain.

To the Right Honourable Baron C., Vice-Chancellor.

Lord Chief Justice of the Queen's Bench, &c.

My Lord—Your Lordship.

In official capacity, all the other judges are styled Lords, &c.; and every barrister must be styled Esquire.

Recorders, sheriffs, and private gentlemen in the commission of the peace, are styled Esquires, but adding the title of Worshipful.

London's Recorder, and Aldermen of its city, and the Mayors of Corporations, are styled Right Worshipful.

Corporate bodies are styled Honourable, and, in some cases, Worshipful.

Frequent Abbreviations used in Writing and in Printing.

A.B. or B.A.	Bachelor of Arts.	Att.	Attorney.
App.	Archbishop.	Bar.	Barrister.
Act.	Account.	B.A.	Bachelor of Arts.
A.D.,	Anno Domini. In the year of our Lord.	Bart.	Baronet.
Adm.	Admiral.	B.V.M.	Blessed Virgin Mary.
Admr.	Administrator.	Capt.	Captain.
A.M. or M.A.	Master of Arts.	C.B.	Companion of the Bath.
A.M.,	Anno Mundi. In the year of the world.	C.C.C.	Corpus Christi College.
A.m.,	Ante-meridiem. Before noon.	C.E.	Civil Engineer.
Ann.,	Annun. Yearly.—Per annum. By the year.	Co.	Company, County.
Ans.	Answer.	Col.	Colonel.
A.R.A.	Associate of Royal Academy.	Cr.	Creditor.
Arch.	Architect.	C.S.,	Custos Sigilli. Keeper of the Seal.
		Ct. or Cent.	A hundred.
		D.	Duke.
		D.C.L.	Doctor of Civil Law.
		D.D.	Doctor in Divinity.
		Do., ditto.	The same.

Dr. Debtor, Doctor.	Hum. Humble.
E. Earl.	Hon. Honourable.
E.g., Exempla gratia. For example.	Ibid., Ibidem. } The same.
E.I.C.S. East India Company's Service.	Id., Idem.
Esq. Esquire.	I.e., Id est. That is.
Exor. Executor.	I.H.S., Jesus Hominum Salvator. Jesus, Saviour of Men.
F.G.H.S. Fellow of the Genealogical and Historical Societies of Great Britain.	Imp., Imprimis. First.
F.G.S. Fellow of Geological Society.	Inst. Instant.
F.L.S. Fellow of Linnean Society.	It., Item. Also.
F.R.A.S. Fellow of Royal Astronomical Society.	J.P. Justice of the Peace.
F.R.C.P.E. Fellow of Royal College of Physicians in England.	K.B. Knight of the Bath.
F.R.C.S.E. Fellow of Royal College of Surgeons of England.	K.C. Knight of the Crescent.
F.R.S. Fellow of the Royal Society.	K.C.B. Knight Commander of the Bath.
F.S.A. Fellow of the Society of Antiquaries.	K.C.H. Knight Commander of the Hanoverian Guelphic Order.
G.C.B. Knight Grand Cross of the Bath.	K.C.J.J. Knight Commander of St. John of Jerusalem.
G.C.H. Grand Cross of the Guelphs of Hanover.	K.G. Knight of the Garter.
G.C.M.G. Grand Cross of St. Michael and St. George.	K.H. Knight of the Hanoverian Guelphic Order.
G.C.J.J. Grand Cross of St. John of Jerusalem.	K.L.S. Knight of the Lion and Sun.
Gen. General.	K.P. Knight of St. Patrick.
Gent. Gentleman.	K.R.E. Knight of the Red Eagle of Prussia.
Gov. Governor.	K.T.S. Knight of the Tower and Sword.
	K.T. Knight of the Thistle.
	Knt., or Kt. Knight.
	L.A.H. Licentiate of Apothecaries' Hall.
	Ld. Lord.
	LL.D. Doctor of Laws.
	Lday. Lady-day.
	Lieut. Lieutenant.

L.C.J. Lord Chief Justice.	P.C. Privy Councillor.
M. Marquis.	Pd. Paid.
M.A. Master of Arts.	P.M., Post meridiem. After-noon.
Madm. Madam.	Pr. Prince.
Maj.-Gen. Major-General.	Prs. Princess.
Math. Mathematics, or Mathematician.	P.S. Postscript.
M.B. Bachelor of Medicine.	Q.C. Queen's Counsel.
M.D. Doctor of Medicine.	Q.D. or q.d., Quasi dicat. As much as to say.
Mem., Memento. Remember.	Q.E.D. Which is demonstrated.
Messrs. Masters, or Gentlemen.	Q.S., Quantum sufficit. Sufficient quantity.
Mich. Michaelmas.	Qty. Quantity.
Mids. Midsummer.	R.A. Royal Academician.
Monsr. Monsieur, or Sir.	R.E. Royal Engineers.
M.P. Member of Parliament.	Recd. Received.
Mr. Master.	Rect. Receipt.
M.R.A.S. Member of the Royal Asiatic Society.	Regina. Queen.
M.R.C.S.E. Member of the Royal College of Surgeons of England.	Rex. King.
M.R.G.S. Member of the Royal Geographical Society.	R.H.A. Royal Hanoverian Academy.
Mrs. Mistress.	R.N. Royal Navy.
M.R.S.L. Member of the Royal Society of Literature.	Rt. Hon. Right Honourable.
M.S., Memoriæ sacrum. Sacred to the memory.	Rt. Revd. Right Reverend.
MS., Manuscript. A writing.	Rt. Wpful. Right Worshipful
MSS. Manuscripts.	Sec. Secretary.
Mus. Doc. Doctor of Music.	Servt. Servant.
N.B., Nota bene. Note well.	Sol. Solicitor.
N.S. New style.	St. Saint, Holy.
No., Numero. Number	St. Street.
O.S. Old style.	Surv. Surveyor.
Obedt. Obedient.	Ult., Ultimo. Last.
	Vic. Victoria.
	Viz., Videlicet. Namely.
	Wp. Worship.
	Xmas. Christmas.
	&c., Et cetera. And so forth.

VALET.

MANY attach no importance to the valet's duties, but place them even below those of the footman. We differ widely in opinion from such writers; and were we to choose a valet, it would be from the Melton Mowbray school, one who had served an apprenticeship in valeting the sporting gentleman; one to whom the art of ably using the English blacking and the French polish was perfectly familiar. And though some of these men may be deficient in the knowledge of dressing hair, still they fully make up for it in the thorough knowledge and pride they take in the toilet of the plain but well-dressed English gentleman, their master; for nothing sooner and more effectually tells the qualifications of such servant, than the appearance of the gentleman's dress upon the hunting-day.

Although it is fashionable that the red or scarlet coat should show the wear and tear of the hunt, still it should bear the degree of simple cleanliness and neatness which shows it has passed through skilful hands, however extremely it may have previously been saturated with wet and dirt. And so with the leather breeches, the gloves, and the top-boots—they should all be without spot.

Easy as some may think the cleaning of these kinds

of things, yet it would prove as difficult to the inexperienced to remove the stains from the top-boots, when saturated on the preceding day, as for a landsman to take a seaman's duty.

A valet fully qualified is well adapted for the military officer, wherein he is required to have a thorough knowledge of the cleaning of military accoutrements, feathers, swords, steel helmets, and lace of gold and silver.

With the naval officer he must be a tolerably good sailor, able to wait at dinner on board a ship, and take charge of his master's wardrobe—keeping it in proper order. He is expected to be at all times generally useful when under his master's command.

When on shore, he usually has the management of his master's domestic concerns, and must always hold himself in readiness for short notice of departure.

With the military officer, either infantry or cavalry, he must be scrupulously clean, punctual, and exact, and most particular in having his employer's uniform always ready in perfect order; and if with a cavalry officer, he must be strictly particular to have the leathers for riding, gloves, swords, helmet, and all the accoutrements kept in an extreme state of cleanliness.

Whether in or out of barracks, the valet is, where there is no footman kept, his master's only servant, and required to make himself useful at all times.

With the gentleman on his travels the valet should be, in the first place, the master of two or three horses,

guages, as he may be expected to act as demi-courier, and pay post-horses on the road, and the different bills at the inns—be a kind of managing servant; and when he arrives in towns he will be sure to have plenty to do. (See Note W.)

THE BUTLER.

WHERE no steward is kept, the butler is the principal domestic of the household; and therefore much is expected from him, and justly so. Such a man should, by practice and theory, be well acquainted with his duty in its several branches, and consequently be perfect master of the department he has undertaken; he ought by principle faithfully to perform it. Avoiding slothfulness and procrastination, he must be active, keeping his mind upon his business, and considering no portion of it to be beneath his care, as being too trifling, and therefore not worth his well doing. His diligence must be untiring, and what he has to do must be done before it is wanted, thus proving his business to be his pleasure. His temperance in all its bearings, and his fidelity in the keeping such secrets of his family as may reach him during his attendance in his duty, ought never to be impeached. He must possess a thorough acquaintance with the routine of waiting at dinner, and the management of attendance on small or large parties;

knowing also the names of the various dishes composing a dinner, and be familiar with the knowledge of all the duties of the servants under him, to enable him to give his orders with precision, and have them carried out with effect.

One of his most important duties is the management of the wine and beer cellars—fining, racking, bottling, and binning come under his attention.

The cellars should always be kept in high condition—cleanly, well arranged, and of proper temperature; he is conversant with each department, knowing the vintage, age in wood, and date in bottle, of all wines in the cellar.

(For the requisites for the wine-cellar, see the article **WINE**; for brewing, see the article **BREWING**. See Note X. for further instructions.)

THE CONFECTIONER.

THE confectioner's rich productions, though they do not take precedence in the entertainments of the evening, yet fail not, when the reign of the *chef de cuisine* has ended, to divide the pleasures of the dinner, the banquet, and the ball, with those of the cook's recent labours; for the works of the confectioner stand high in artistic skill and bold device—“Confectionery—the poetry of the kitchen.”

Where a confectioner is kept, the housekeeper is eased of the duty of preserving ;—and in passingly speaking of the housekeeper, it cannot but in justice be admitted that no establishment can identify its perfect management more strikingly and successfully than that one possessing the excellence of a good housekeeper—of one knowing the requirements of her house, and in vigilant carefulness ever active in providing for them.

The still-room maid has her duties chiefly devoted to the housekeeper ; yet many of her instructions are also received from the confectioner.

The style of working the different sugars according to art is the base of the confectioner's talent ; and sugar to him, in its various processes, is of as much value and consideration as stock is to the *chef de cuisine*. His art is ever to vary the degrees and forms of his sugars into *caramels*, *bon-bons*, and candies. In his art is all his genius thrown, showing therein its variety and scope of invention and improvement. The able confectioner is as active in producing new improvements as is the *chef de cuisine* in his particular department.

There have been many writers upon cookery, yet, strange to say, there are but few confectioners who have written in this country upon their tasteful and elegant art. Confectioners now seem so few, that for every one of them you may reckon ten cooks. In fact, the confectioner is found only in the palace, or

in a few of the mansions of the wealthy. It hence would almost appear that the value of this class of artist is much on the decline, and his art open to piracy. How often is this fact apparent when the splendid dinner is given!—leaving the whole of the preparation and arrangement of the dessert to the housekeeper; who, however clever, cannot, among the multiplicity of other duties which she necessarily has to attend to, at such entertainment, properly devote her time to this department.

Good dinners are always worthy of a good confectioner: his style of dressing his dessert, the arrangements of his *assiettes-montées*, *tambours*, *compotes*, and ices, at once point out the sterling value of this artist on such occasions.

We know not why the confectioner is so seldom to be found in the establishment of the noble, since the value of his services must be admitted; for by them he not only adds to the usefulness of the establishment, but also to its economy. There is nothing brought from the garden of the nature of fruit, which otherwise might go to decay, but by his ingenuity he preserves, and converts to a future delicacy for the table; and in the same way, those fruits which, after having been presented at the dessert and left unused, he applies his skill and taste to preserve for future use. (See Note Y.)

THE PASTRY-COOK.

THE second course of an elegant dinner, either in the palace or elsewhere, develops the ability and ingenuity of the pastry-cook ; since at this stage of the dinner his talent undergoes ordeal, whether it be in his *flans à la Parisienne, à la Milanoise, de marrons, timbales* of rice or macaroni, *soufflés, croque-en-bouches, beignets, plombières, croquettes, meringues, gelées, crèmes, vol-au-vents*, or the construction of his elegant *pièce montée*, for he to this portion of the service chiefly yields the supply, the exceptions being wholly of roasts, flanks, and the vegetable productions.

But though, in ninety-nine cases out of the hundred, the cook may have to perform not only his own duty, but that of the pastry-cook, and, indeed, sometimes, in addition, that of the confectioner, yet when the grandeur of the entertainment calls forth the ball, it cannot be accomplished without the united aid of the talents of the cook, the confectioner, and the pastry-cook, each in his department, harmonized to complete the *chef-d'œuvre*.

The pastry-cook's services are largely drawn upon by the ball, as he has, among many other things, to supply or furnish the *sultanes, nougats, macarons biscuits, gâteaux, brioches, corbeilles, Charlottes, gelées*, and *pièces montées*.

THE COOK.

A COOK, to be perfect, should know a little of most sciences, have a taste for the fine arts, and be capable of modelling and drawing ; then by daily practice he becomes familiarized with culinary chemistry, and with the medical properties of the viands at his command.

Though many say that a good dinner can be dressed without the cook possessing the foregoing knowledge, yet it is also said the artist in whom these qualifications are combined becomes the most perfect in his art. To these qualities are to be joined those of activity, cleanliness, cool-mindedness, vigilance, firmness, and discretion.

In fine, the culinary art, as practised by the *artiste*, calls for such knowledge as is not often to be found in other professions ranking higher than his in the social scale.

Coolness should never abandon him, since during his work the accidents he may have to endure are numerous. His dinner is clearly not of the order of those works which admit of being postponed till the morrow ; his assistant may, in an excess of zeal of duty, casually overturn a dish ; or a servant may slip, and destroy some tasteful preparation : still, it is expected that this artist should have, at all times,

resources which he can immediately call into action, and so cover the failures of those about him.

It should also be well remembered that an ill-tempered man can never succeed as a master in the culinary art, since the derangement of his gastric juice destroys the peculiar excellence which should govern his palate : it leaves it vitiated and tasteless. It is remarked in England, that the best *chefs de cuisine* enjoy the best tempers ; and amongst men of this quality, it must not be forgotten to name the highly-respected and much-lamented Woodger, the late Carême of England. Poor fellow!—Some say he never thoroughly recovered his spirits after the death of his greatly-esteemed master, the late Mr. Chaplin, of the Clarendon.

The family possessing a cook thoroughly initiated into all the mysteries of his art, retains one who, though his salary may be high, is usually considered essential to the luxury of the wealthy ; and be this artist a Bernard, an Aberlin, a Guérin, a Francatelli, an Oppermann, a Charansonney, a Comte, or a Douetil, he is sole master of his kitchen ; in most cases engaging his own apprentices and kitchen-maids, together with his assistants, when required.

He provides himself with everything for his own use, and presents his bill of fare daily in person ; giving in his accounts weekly, monthly, or quarterly according to the regulations of the establishment. (See Note Z.)

His kitchen should be clean to the greatest degree; it must always be so, that, if visited by the head of the house, which may often occur, it should cause a remark to be made of its cleanliness, and not create a feeling of disgust, as in many of the kitchens of the Continent. In England, we have every appliance to keep the kitchen clean: water laid on, gas stoves, and tables constructed to hide all stain or dirt; and it is the cook's duty to see that the kitchen-maid is particular in this respect.

He should take care to have his memorandum or bill-of-fare book kept in proper order; and he should be particular in pleasing the taste of his employers. and if by chance he should come into an establishment in which he considers bad taste exists, he should not suddenly endeavour to reform it, but do it by degrees until he brings the family to the same taste as himself, when he becomes almost necessary for the existence of his master.

The cook should never be separated from the family in which he lives, not even in the time of their travelling; because his perfect knowledge of all those portions of the mechanism of his kitchen, and of what is most suitable in his department to the family's health and taste, at once point out that he alone, and not a stranger (necessarily without such knowledge), should have the preparation of their viands; and thus by being continued in his position, he not only conduces to the health of the family to which he is

attached, but enhances the pleasures of their travelling.

In Roman history, the cook is several times made mention of. In the time of the Cæsars, good living was highly estimated, and consequently its preparer the cook, received his due appreciation. (See Note A A.)

On the revival of the arts in modern times, and in the seventeenth century, the French cooks were raised to the rank of cavaliers, and distinguished by being permitted to wear swords and embroidered dresses. And whilst on this point, it must not be forgotten, that in England the cook has never failed, in the first household in the kingdom, to be in the receipt of a large salary as an appreciation of his talent.

Amongst cooks there are some truly talented, being men well meriting the high estimation they are held in, and who have well earned the praise bestowed upon them in their artistic career. Such was Antonin Carême, that celebrated and most clever artist of his class, whose labour and fatigue gave elevation to his art; and amongst his *confrères*, there was no one envied such a man the distinguished honour of the daily *entretien* of one hour given him, in the years 1816-17, by the then distinguished Prince of Wales, afterwards George IV.

The Prince of Wales, on one occasion, expressed regret that he was not then able to retain Carême;

but afterwards, when monarch, he remembered the cook, and offered Carême the sole control of the royal kitchen; but this the *chef* declined.

It is related of Carême, that he excused himself for his very short stay at Carlton House, in 1815, by saying that the establishment of the Prince of Wales was only a *ménage bourgeois!* “C'est que la cuisine de son altesse royale est trop bourgeois.” But, this seems very questionable of Carême; though it is to be feared that the party who levelled this shaft against his sense of gratitude, has not failed to find in England too many believers therein; else why should that very talented and beautiful writer, Lady Morgan, in her “France in 1829 and 1830,” after having most strongly eulogised Carême, and expressed her wish to the Baron de Rothschild to see his *chef de cuisine*, give him audience in the vestibule, the least place of honour, and which, doubtless, Carême's sensitiveness would feel? Her ladyship afterwards finishes her sketch of Carême, by writing—“He was a well-bred gentleman, perfectly free from pedantry; and when we* had mutually complimented each other on our respective works, he bowed himself out, and got into his carriage, which was to take him to Paris.” Further, it must not be omitted that Lady Morgan remarked, Carême was so far mindful of her as to honour her in his peculiar taste by inscribing

* Lady Morgan and Carême.

her "name in spun sugar." What in his art could he do more?

It is considered by the cook to be an honour conferred on him when his superiors visit him in his department; and next to that, being commanded to their presence, in their own rooms.

It might be thought, from Carême's high position in his art, and further, from his great wealth, and the estimation he was held in by the prince and the noble, that he would hold himself at a distance from those about him, and thus become an object of envy and dislike among the less favoured in his art; but, to the honour of Carême be it said, his character stood boldly out the reverse of this: he was found always ready to assist, was friendly, generous, unassuming, bland, and without the slightest tincture of an overbearing nature. He died at the age of fifty years, in January, 1832.

Between the cook and the steward a thorough understanding should always exist, so that the steward should feel the same interest in placing the dinner faultlessly upon the table, as the cook in its preparation; since it forms a mutual credit for the *chef de cuisine* to send up his dinner well, and for the steward to serve it well; for what would a good dinner become, if not served properly? And very possible it is, that to such harmony between Carême and the steward of the household he was in, was greatly owing the excellent state in which his dishes were

presented, and his consequent fame. It may be said, his life furnishes an excellent instance of how a well toned feeling binds a whole household, producing thereby a continuous flow of cheerfulness, and disposition of working for each other's mutual good. And in corroboration of this, let it be asked, To whom does he dedicate his "Le Pâtissier Royal Parisien" ("The Royal Parisian Pastry Cook") ? is it to any of the many of royalty, of aristocracy, or others of the eminent who have patronized or eulogized him ? No ; but in the natural simplicity of his manly heart, he turns to the head of his Prince's household, its controller, M. Boucher, and dedicates his work to him ! Yet amongst the royal, noble, and distinguished persons who knew Carême, who but might have felt flattered in being solicited to be the patron of this his celebrated work ?

Would that a similar feeling predominated in every nobleman and gentleman's establishment in England ! But unhappily it is felt that the reverse prevails, and many heads of families at times are constrained to separate from valuable servants, wholly through their jealousy and invidious quarrels. For our own part, we must say that we have been accustomed to households composed of various nations—and, in fact, the very writing of this work is in the midst of such an open house, with its continual dinners, balls, and routs ; yet this establishment maintains but one feeling amongst the domestics, each performing his daily

avocations and allotted work ; and consequently changes but seldom take place, since every one appears to value his situation, and in return, fails not to be valued.

The most delicate compliment on record to Carême's genius, was given by His Imperial Majesty, the Czar Alexander, when one day, on conversing with the *artiste*, he exclaimed to him, " It is you, Carême, who have taught us how to live ! "

Possibly in this age of raising monuments to genius, it may strike many as remarkable that none has been raised to Carême by the many admirers and disciples of his art. Were one to be raised, how well would the above words of the Emperor Alexander become the epitaph !

On the fall of the Eastern-Roman empire at Constantinople, when the modern Greeks introduced into Italy their various arts and improvements, there was one of them which found a warm patron in the great " Medici"—Lorenzo the Magnificent ; and that art was the culinary art—the *literati* of the time, mingled with the courtly taste ; for who, once having partaken of that rational mode of enjoyment, could longer remain in the state of semi-barbarism of tearing, as it were, huge joints asunder, and in the swallowing of crude fruits and vegetables ?

From the time of the stoic philosopher, Epictetus, to the philosophers of the present age, medical men have been, to a considerable extent, great writers and

patronizers of the mysteries and appliances of the table; and even very recently England has had a Henderson writing on the qualities of wine, and a Kitchiner on those of wine and cookery; while Paris has had ranking amongst the very few practical epicures one of the greatest physiologists of the age, Magendie. His dinners *recherché*, are even now spoken of as formerly were those splendid entertainments, the *petits soupers de la Régence*, as the repasts which Condé, which Cambacérès, and which Talleyrand gave, and to which the Vatel, Daigrefeuille, and Carême of the day were called to furnish their highest displays of the culinary art and splendour of the table.

Excess and folly in modes and manners will pervert most things; but culinary science, appealing to reason, resists their attack, and at once ranks as one of the most favoured attendants upon civilisation. And through it men associating together in closely-populated towns for the cultivation of mind, of arts, and of intellectual pursuits, find their cares soothed, and the cheerful glow of sociality extended, by the ministering skill of the able cook.

THE STEWARD.

FORMERLY the *maître d'hôtel* ranked high, insomuch that it was considered he must possess in the most complete manner familiarity with the combinations, virtues, and qualities of the alimentary art; being at the same time conversant with those principles which guide the taste of the arrangements of the kitchen; indeed, not solely confining himself to the knowledge of the cook, the pastry-cook, and the confectioner, but being also one whose palate was ever ready in the fine choice of wines.

The steward was also keeper of the accounts, and the provider of all things required for the kitchen; so that his tact was at all times called into requisition, not only to produce before the cook and the rest of his *confrères* those provisions necessary for their respective arts to be carried out in their highest style, but be ever vigilant in the service of economy to the advantage of his master. (See Note B B.)

Though the greater part of the qualifications just named are in this day, according to opinion, required, yet it is suggested that, although the cook has in his condition much of the ability necessary to give effect to his numerous displays of ingenuity, it cannot be overlooked how essential it is that a person placed at the head of the household in the condition of steward

should be one perfectly conversant with all the duties thereof, and the modes of performing them, such as can be acquired only by long and careful experience.

In the "Liber Niger," or household book of our own King Edward IV. of England, may be seen what was required of the steward—how much regarding the knowledge of the kitchen and the qualities of the food to be presented at the monarch's table—where it says, "The doctor of physic standeth much in the king's presence at his meals, counselling or answering to the king's grace which diet is best according; and to tell the nature and operation of all meats. And much he should talk with the steward, chamberlain, asservir, and the master cook, to devise by counsel what meats and drinks are best according with the king."

One of the first of gourmands,* when speaking of the steward and the cook, in comparison of their respective qualities, and their influence on each other's department, says,—

"Some persons claim that the cooks are, relatively to the stewards, what the apothecaries are to the physicians; but this comparison appears to us wanting in justice, for though it may be true that the apothecaries are in effect the physicians' cooks, yet it is not precisely thus that the cooks are in everything the apothecaries of the *maitres d'hôtel*."

* The great author of their oracle, "L'Almanach."

A man qualified in the completest manner for the position of steward, is not to be drawn suddenly from any portion of the household ; but must be one who, by much experience, possesses a patient, penetrating, and commanding forethought, ready to provide in all particulars against any exigency that may arise in the household requirements.

How often is it the case, from favouritism or some other capricious cause, that a young and inexperienced man is placed at the head of an establishment, without its having been duly weighed or tested whether he possessed abilities to fit him for that responsible position ! It is not at all surprising that such cases prove fatal to the good management and proper authority which should control a household, and throw into questionable light the good sense of the selecter.

General observation indicates that to learn the duty of the steward it is with it, as with the usual acquirement of other knowledge, that there can be but one way, however irksome that may be, and that is by experience alone.

The biographers of Demosthenes relate that he was once questioned on what he considered the most essential point of oratory, when he immediately replied, " Action." Laconic as it was, he by it at once stamped his value of steady, persevering application. And so, were the question put, Which is the best mode to attain a perfect knowledge of the duty of

the steward? the response would be, Experience; for it is solely by experience that the perfect steward can be formed; one who is found conduced to each point necessary in his vocation; who, whilst bearing command for the comfort of the household, is studious to the utmost for the interest of his employer.

THE STABLES.

IN treating of the stables and the domestics connected with them, whose services are generally required when in town, it is not here attempted to compete with what may be caprice as to the particular duties which a servant may be looked upon to perform. For instance, it may be the will of an *Amphytrion* not to require more of his town coachman than his merely gracing the reins held for him on his ascending his box; or of his pad-groom than preserving the precision of his seat on horseback, so as to be without detriment to his "admirables, or the racy," as a certain style of the stableman's dress is termed; or than that his tiger may not be required to do more than excel in dress;—providing that those essential duties which fall to the lot of the coachman, of the pad-groom, or of the tiger, be in his stables performed by other hands. Therefore with such kind of service there are no rules; and these remarks are solely con-

fined to the customs of our best English families, who require, beyond dress or personal appearance, the sterling qualities of the English servant. The servants who are connected with the stables, and generally required in town, consist of the—

First and second coachmen,
Postillion and the helpers,
First and second grooms and their helpers.

To the coachman is given the management of the carriage department, in coach, curriicle, gig, cab, &c.; and to the head groom that of the saddle-horses.

Stable servants in town are usually on board-wages, but should they be placed on housekeeping with the rest, they are not even by that, in any way, except on extraordinary occasions, connected with the in-door servants; on the contrary, their habits and manners are generally different, and they prefer to confine themselves to servants of their own class.

On the occasions of large parties, the coachman may be seen in the ante-chamber, or in the entrance-hall, usually stationed nearest the door.

And then the second coachman, and others, may render themselves useful.

It is not meant that the foregoing comprises the whole of the stable department; for that purpose the following must be added to the list:—The stud-groom, and perhaps, in the country, the master of the horse, the huntsman, the whippers-in and helpers,

hunting-groom, and extra grooms, who mostly remain in the country, and therefore are not added to the household in town.

The town coachman should know town well, and be a good driver, and not like to Mrs. Barnington's coachman, as shown in "The Spa Hunt;" but rather let him be one who handles his reins free of all theatrical show, well measuring his distances at all times, in either fast or slow driving, and preserving a thorough command of himself, whether it be on court-days, or at opera, balls, or routs; and on which occasions, though it may not be thought so by some, yet a town coachman requires the greatest skill in coachmanship and control of temper, as the regulations obliged to be enforced by the police with regard to the setting-down and taking-up are often to him perplexing and vexatious.

Though the regulations on the above occasions may seem stringent, yet on giving the subject the least attention, it will at once plainly appear how thoroughly impossible it would be, without infringement of order, to give a large party without the aid of the police at any of the following places: say—at Buckingham Palace, the Duchess of Gloucester's, Apsley House, Cambridge House, the Duke of Devonshire's, the Russian Embassy, the Duke of Buccleuch's, Sutherland House, Miss Burdett Coutts', and many others.

The town coachman occasionally has several boys placed under his charge in riding and driving, and no other than a first-rate coachman is considered capable for this. He endeavours to turn out such boys as good postillions. Stablemen consider this as a test of a first-rate coachman, and that no one can be formed into a good postillion without first undergoing this training.

The coachman is at all times proud to turn out his horses and carriage with a cleanliness and neatness not to be surpassed.

He ought to be extremely neat in his person, and if he be inclined to corpulency, he will then, in the opinion of many, be considered best suited to set off his hammercloth. But the best mode of judging of him is in the manner of his managing his stables, and of the state of the various articles under his charge ; inasmuch that a well-regulated stable will tell for itself, as there is very little connected with the duty of a stableman but will show when neglected.

The pad-groom well mounted, denotes at once the rank and taste of his master. He should be what is termed "a pretty rider," sitting with ease, whilst showing a perfect mastership over his high-spirited animal.

He cannot appear too clean or too neat.

THE GROOM AND VALET.

The groom and valet is amongst stablemen the servant most familiar with the duties of the household, and is a useful servant, particularly when cleanly, neat, active, and possessing acuteness and tact. He is usually found in the service of the nobleman and the gentleman during his state of bachelorship. Many gentlemen have chambers, and some of them numerous apartments, giving in them at times entertainments of such character as call for the servant to provide in the different departments of the cook, confectioner, butler, and the footman, what may be necessary for the occasion ; and sometimes he is his master's only servant. In some cases he is assisted, as required, and is at all times considered his master's lever-power, forming in himself the *tout ensemble* of the domestic establishment of his employer. Hence, the master is found, when changing his state of life to housekeeping, to promote this man according to his merit,—in some cases to increase his comforts by a pension : for excellent masters well know how to reward their faithful servants ; and amongst those fortunate servants who receive equivalents for the value of their services, the groom and valet takes a prominent position.

He usually undertakes the care of one or more horses, and the attending to the duties of valet. In giving satisfaction to his employer, he often works

both late and early, and in many cases is allowed one or more helpers.

Such servant is compelled to be an early riser, since he completes most of his stable duties by his breakfast hour, which is generally eight o'clock. Afterwards, it is usual for him to devote two hours to the arranging and attending to his duties in the house, as the brushing and placing of his master's clothes, delivering notes, &c.

Afterwards, he may have to return to his stables, and complete the remainder of the work he has there.

He usually dresses, and is prepared by the middle of the day to execute such orders as regard the stables, be they the preparing of the gig, saddle-horse, or whatever he may have charge of; and he brings to the door what may be required, and accompanies his master, or otherwise, as the case may be.

His horses, on their return, he leads to the stables, and there cleans them, together with such saddles and bridles as have been used, so lessening his labour for the following day, and keeping his duties always in advance of his work. He will have to return to his stables about seven or eight o'clock, or the usual time for what is termed "doing-up;" and then, should his master not require the use of his horse, or horse and cab, at night, his duty for the day may be considered as nearly done.

Such are the duties of this very useful servant, that he may be considered among servants as a man who is looked upon to make himself generally useful, and by the master who requires this kind of servant, a sober and honest one is generally much valued.

The cab-boy, or, as he is now often called, "the tiger," is usually chosen for being a smart, cleanly youth; but as his qualifications belong solely to those under whose orders he is placed, there is no more to say of him than that he should be at all times attentive in the faithfully following out those orders, so that in time he will be in training for a higher servant.

Extreme neatness in dress, activity, and willingness, generally render these boys favourites with their masters and their fellow-servants.

THE TRAVELLING GROOM SOLELY IN CHARGE OF HORSES.

THE employer, in most cases, when about to engage a servant, forms his impressions of him from his appearance, replies, and recommendation; but the servant now being treated of—namely, "the travelling groom solely in charge of horses"—rarely owes a debt to personal appearance or smoothness of temper, his passport being his trustworthiness and readiness

in duty; and in engaging himself, he feels justly proud of the evidences he can produce in proof thereto, showing his many written testimonials from those he so has served at home and on the continent—and that service performed full often amidst difficulties which would dishearten many.

His occupation is the arduous one of the charge of valuable horses, conveying them from one country to another: from London to Rome, to St. Petersburgh, to Paris, to Vienna, to Messina, to Palermo, to Egypt, to America (where the famous and valuable horse Priam, sold for 4700*l.*, was taken), or to whatever part of the globe his instructions may guide him.

His trust of horses sometimes, as in the above instance of Priam, may be limited to one, or may include so many as thirteen, eighteen, or twenty. They often are the valuable property of noblemen, of gentlemen, and even of royalty itself, as was the case in the conveyance of those of his Imperial Highness the late Duke Michael of Russia, and the Dowager Queen Adelaide of England.

This servant never has any difficulty as to luggage, when his time to take his charge arrives; since his medicine store or chest, whether from Hyburn's, or elsewhere, generally forms his whole luggage, because he is careful to avoid to the utmost the distressing his horses by unnecessary burdens. He is not only well known, but his whereabouts, whether he be on the Continent or elsewhere, is easily ascertained by apply-

ing to any of our largest dealers in horses in London. Indeed, there are not, it is believed, more than a few men at the present day engaged in this department of the stables, and amongst them may be named a Benjamin Bellamy, a Brett, and a Harvey. Of Bellamy it must be said, that there are but few servants who hold more numerous and high testimonials in this respect than he does. The charge of horses of the late Duke Michael, of the late Dowager Queen of England (Adelaide), and of Prince Benjamin, were entrusted to Bellamy, and he holds his testimonials of the faithful discharge of the duty.

In the treatment of horses, this servant cannot be too experienced, whether the animals be in or out of health; and knowing how precarious is the continuance of health during travelling, it may well be judged that his cares must be numerous and his anxieties weighty. For a mere sketch of his endurances, take him from the first moment he receives his charge:—the shipping his horses follows; then see the hopes and fears with which he looks on during this time of extreme danger, and particularly when no employer is present to give directions, knowing the accidents in shipping which he then has to guard against. And a most serious time this is for him, for were a sling or horse-box to give way through any imperfection, his horse falls, and is injured, or perhaps ruined for ever. And say his horses are all safely shipped; think you all ends there? Oh, no; for

between his native shores and the point of disembarkation, every lurch of the vessel is an additional anxiety ; and in many voyages, how often these lurches are ! and in some vessels, how badly horses are circumstanced respecting their proper comfort ! After this follows the troubles of disembarking.

Should a horse become ill on the journey, and that, too, when far from any place of advice, then it is that the true value of this man is known ; and often whilst administering his restoratives, he may be seen tenderly fondling his animal—as though it were a human being that was in his safe keeping—with all an Arab's tenderness. He is also prompt in meeting the numerous obstacles on the road,—from a horse having cast his shoe, or lost a nail thereout, and applying the remedy, to the providing proper food and shelter ; and is ever ready in the various rencontres at the inn, or other place where he may rest his horses on their way ; and is found as quick at appreciation and repartee, but always possessing self-command, as Jorrocks in “The Huntsman of Handley Cross,” p. 139, where he says,—

“ I does not wish to disparage the value of your Nabob, but this I may say, that no man with a bad liver will make a good huntsman. An huntsman, or M. F. H. (master of the fox-hounds), should have a good digestion, with a cheerful countenance ; and, moreover, should know when to use the clean and when the dirty side of his tongue—when to butter a

booby and when to snub a snob. He should also be indifferent as to weather ; and Nabobs all come from the East, where it is werry 'ot—all sunshine and no fogs !" (See Note C C.)

Sometimes the skill of this groom is tested in appliances to meet the effects of the difference of temperature, of food, and of water, and the shocks from shaking and trembling which the poor animal in travelling is attacked by :—not to physic a sick horse, but to know the favourable time for blood-letting, and the particular constitution of each horse ; to judge how far its strength or its robustness may be affected by the changes of climate, yea, or even by fretting, through loss of a companion ; to know the proper times and lengths of journeys, when to move and when to stop to the greatest advantage to their comfort, so as not to unnecessarily expose them to the attacks of the grasshopper, flies, or other insects, most tantalizing and annoying to them in the summer and autumnal season ; to not over-heat them by excessive travelling. And for the protection of his charge, he is often found acquainted with many useful remedies of pharmacy, and at the same time, farrier enough to put a nail into a horses's shoe when required—aye, and even to shoe him, should he in his journey need it. This mixed knowledge is the more sought of him, since, as was previously observed, the horses drafted out under his charge are often of the most expensive character and of the highest blood ; therefore it fre-

quently happens, from the important nature of his business, that the position and wealth of many are influenced, whether the stock he conveys, of noblemen or others, come through our large London horse-dealers, or is a charge direct from the nobleman himself. And in proportion to the successful performance of his duty, and his employer's sound appreciation of it, it is not unusual for him to receive a substantial pecuniary compliment on his return home. It must be acknowledged that tasks of this nature deserve to be well recompensed.

The travelling groom is no slave to his toilet, but is almost the impersonation of the old Gallic proverb, "*Toujours prêt.*"

THE COURIER.

FEW families of distinction, of either the former or the present time, visit the Continent without being accompanied by a courier ; and although the difference between the present and former mode of travelling is so great, still it does not do away with the ability and usefulness of this class of servant.

The courier should be a man of undeniable character, proved by testimonials of those whom he previously travelled with ; he should be acquainted with the languages, the geography, and the capabilities of the countries the family travels through.

The office of courier has many varieties, but we shall here treat only of the private or family couriers.

These men have been always expected to be fully conversant with the language, the coins, the routes, the principal hotels and inns of each country through which their family travel; and they themselves generally precede the family on horseback, defraying all expenses, and making the arrangements at such places as their families sojourn at, and so rendering travelling agreeable, easy, and select for the wealthy.

Since the immense facilities given by railway transit have increased, many regret to observe that this valuable body of men have been gradually disappearing from the scene of their once most active and highly useful services. The courier is generally a perfect horseman, and numerous are the anecdotes current of his feats of riding and driving, of his dangers, his personal fatigues, and his privations.

ON FAMILIES LEAVING THEIR TOWN HOUSES IN CARE OF SERVANTS.

THE following paragraph from the "Morning Chronicle" of the 21st November, 1851, shows how essentially necessary to families is the adoption of a proper course, in leaving their houses in charge of one servant, on their going out of town; and not, as is often the

case, in care of the whole of the domestics; for in the latter instance each has an equal right, and consequently no control exists to give protection to the house.

SHERIFF'S COURT, RED LION SQUARE, LONDON.

Thursday, Nov. 20th, 1851.

BEFORE MR. DEPUTY-SHERIFF BURCHELL.

ANN HARRISON *against* COUNT C—— AND BOTTLEY.

This action was brought in the Court of Exchequer to recover compensation in damages for an assault. The judgment was suffered to go by default, and the inquiry in the Sheriff's Court was simply to ascertain the amount of damages. The case stated:—

Ann Harrison was engaged as cook, in July, 1851, by the countess. The cook afterwards left, of her own accord, for eight or nine days, and was re-engaged by the countess on the Friday in August previous to the Saturday of her ladyship leaving town for Glasgow. Whilst the countess was out of town, a misunderstanding having taken place between her cook and the butler, Mr. Bottley, the butler is said to have induced a friend resident in the house, and also the young count, a child thirteen years old, to order the cook to leave the house. She refused, stating that it was the countess alone who could discharge her, and who had not done so. At half-past ten at night, after the cook had gone up to bed and partly undressed, the friend is said (together with Mr. Bottley and a policeman in disguise) to have entered her bed.

room, and at length forced her out of the house into the street; where another policeman, finding her at one o'clock in the morning, directed her to a passage in Belgrave-mews, therein merely to stand from out of the pouring rain; and there she stopped till six o'clock in the morning, for she had no home.

After the deputy-sheriff summed up, the jury found a verdict for (the cook, Ann Harrison,) plaintiff. Damages, 50*l.*

This case of Harrison and Bottley clearly shows that neither party at issue had the power of sending a refractory servant from the house.

Occurrences like this, and of such a painful and annoying character might, it is suggested, be always easily avoided, and that simply by the nobleman or gentleman previously to leaving town giving his written authority of trust to one of his faithful servants, or to some other responsible person, placing him in the sole charge of his house, and resting responsibility upon him alone.

SERVANTS OUT OF PLACE.

EXPERIENCE shows, that it generally happens, that the first thing a servant should do on leaving his situation, is almost always deferred to the last—since he first takes his holiday, and afterwards seeks a situation.

It is only natural that, after a lengthened period of service, after much confinement, and continual every-day business, a servant, when at liberty, should desire the pleasure of relaxation—that of the holiday; but in his position in life, in this self-indulgence there is much danger. True it is, he knows the day when he leaves his situation; but certainly cannot fix for himself the time when he shall obtain another.

The servant, previously to leaving a family which is going upon the Continent or elsewhere, will, as a point of prudence, in a becoming manner represent to his master the peculiar condition to which he may be exposed in a case of depending solely upon a written character, and thereon solicit his permission and interest, to be allowed in his absence to refer to some lady or gentleman of his circle, to strengthen his character by kindly certifying as to the authenticity of the document and his qualifications.

To those who have pecuniary means or friends to support them the foregoing remarks are not addressed, but to such alone as have others depending upon

their exertions for support, or whose means are straitened. Therefore no servant should be too sanguine at the period he leaves a situation, of the power of a good character, or the state of his purse, for both, the moment he leaves, decline in value ; money soon passes away, clothes quickly fade, and character without funds to support appearance, loses much in estimation, if it be not soon taken up after the last situation.

The servant should also remember, that it is not when in place he needs his friends, but when out of employ ; then it is he feels the value of them ; or when reverses meet him, or illness falls upon him—And who is exempt ?—he will then look back on the period of his service with satisfaction, and rejoice within himself that he can do so.

He must also consider of the necessity of saving his earnings, and not think, because he is in a good situation, that it is to last for ever ; circumstances happen every day, which show us how uncertain it is. And perhaps there is no class of persons so unmindful of the morrow as the domestic servant. How often do we find them, when in place, enjoying all the luxuries which a well-regulated establishment afford, attaching little importance to them, and giving little thought of how they would enjoy such when out of situation.

If, when in situation, servants would well consider what they might have to undergo when out, many no

doubt would gladly avail themselves of the opportunity their employ gives them to contribute to the funds of an institution which would provide for them, and so take the responsibility from their hands.

From the foregoing it is evident that it is the interest of servants of all classes, to strongly come forward and prevent the decay of their truly well-intentioned old institutions ; and regret must surely press heavily upon the mind of every good servant, so soon as he reflects that such institutions do, time after time, solicit servants, one and all, to contribute to them whilst in employ ; and even the bare remembrance of the changeability of his condition should at once urge him to do so, not waiting for their general meetings to deliver to the public the statements of their sad and unavailing exertions in endeavouring to keep the servant in the respectability of his class.

To the servant it became a subject of rising hope to see any of the noble house of Westminster come forward on his behalf, readily perceiving that, through so highly-distinguished a channel as Lord Robert Grosvenor, favour would go far and wide in the servants' cause, and that the nobles and gentry of wealthy England would feel a pride in forwarding institutional endeavour, both by patronage and donation.

In the affairs of the institution just alluded to, over which Lord Robert Grosvenor graciously deigned to preside, the generous clergy and subscribers had

endeavoured to carry the objects of the institution on, but at length, on finding themselves liable to the serious extent of 500*l.*, they then took this opportunity of making their appeal to the friends and supporters of the servants' institutions, to relieve them from their heavy responsibility.

From the generous nature of servants of all grades, it is felt that they only require to be instructed how properly they could contribute to and become members of such an institution, though many of them individually might not fall into the condition to require its aid; yet what domestic can say the time may not arrive when he may need it? Still, while contributing to this fund, though the individual servant might not afterwards, as was said, need any portion of its application, yet his generous feelings would receive the greatest delight on knowing he was contributing to the alleviation of the necessities of the meritorious of his class, who stood in the helpless condition of being unable to assist themselves.

The domestics at the head of the establishments of our nobility and gentry might do much to forward the institutions by collections amongst themselves; and what they thus did would soon cause laudable imitation by those under their orders, and in the end it would be found that this systematic and combined collection would become so large, that the servant

would be thereby placed beyond the need of parochial or other aid in his declining days.

Be the servant at the head of his class, or in its lowest grade, still he will on reflection find himself irresistibly called upon by his duty to himself and to the society to which he belongs, to give some institution his determined consideration, and not to restrict his efforts to pecuniary assistance, but to use his utmost help in every available quarter, to carry the object triumphantly through with untiring vigour. This, indeed, forms the bounden duty of every servant, and merits his incessant, well-directed thought.

Great praise may be bestowed on that well-meaning Institution which was held in St. Marylebone, but is now united to the one in Great Marlborough-street. Many of its members (and none less than the lately-lamented and worthy Mr. Maidment, the missionary to Terra del Fuego, whom we had the pleasure of well knowing) have been, to our knowledge, for years back assiduous in their exertions to keep their institution together ; and it was only by perseverance of more than ordinary kind that they were enabled to do so. We have endeavoured, by frequent conversations and correspondence with others, to trace the cause of this want of success in the institutions.*

Servants could, were they determined to unite as a body, form the direction of their class from the first step in the career of the servant, to providing him

against any future exigency. There is no portion of the community so destitute of self-protection as servants. Their condition clearly proves—by their position, their usefulness and their numbers—that even in this day there is still something wanting for their government and their ultimate protection.

If it be this society or great central institution, which has now become essentially necessary to carry their interests fully through, the means for its establishment lie perfectly within their command, and have just been named. The institution would then become the central seat of their government, and all the old ones of every kind and character could then be rendered perfect in their beneficent intentions, and consequently flourishing, by uniting their interests therewith, so that the spirit of good-will and happiness would move over these hearty endeavours of all for the common good ; for unity, all know, grows to strength. And by whom should unity be more strongly valued than by faithful, industrious, intelligent, and worthy servants?—of whom we may say, in the beautiful and soul-stirring words of one of their greatest and most illustrious defenders, the lamented Consort of our Most Gracious Queen, who, on 16th May, 1849, while presiding at one of the meetings in aid of the servants' cause, expressed himself in the following touching and eloquent manner :—

“ The domestic servants of this country !—who does

not feel the deepest interest in the welfare of domestic servants? Whose heart does not feel sympathy for those who minister to us in all the wants of daily life—who attend us in sickness—who receive us on our first appearance in this world, and who extend their care even to our mortal remains—who live under our roofs—who form our household, and a part of our family?"

AN ABRIDGMENT OF LAW CASES,
WHICH CONCERN THE SERVANT AND HIS EMPLOYER.

- THE feeling which properly governs the interest of the master and his servant cannot be more solidly shown than by reference to the following laws, which the legislature has at different times enacted, to defend the master against an ill-disposed servant; and on the other hand, to throw protection over the honest and industrious servant against the acts of some members of society who forget their condition as masters.

*I. The Master is held responsible for his Servant's
Acts,*

Because each person should transact his own business; yet as the law permits him to authorize another to act for him, it is he that is held responsible for the manner in which it is done; and so far does it go in

law, that, in acts of trespass which a servant commits, by the consent, or order, or encouragement of his master, his master is held to be the responsible party. Thus, in ordinary business, though the master may not have given the servant direct commands how to act, yet the master is held responsible for all such ordinary acts of his servant; and if the servant commits any fault or neglect whilst executing his employer's lawful orders, the master is held liable. This, of course, can never extend to criminal cases; for then, in such cases, the criminal law immediately lays its fangs upon the misguided culprit: no master then can bear him harmless—his error must expiate itself to the laws.

II. The Master's Property in his Servant

Gives him the power that, if his servant be detained from him, or enticed away, he has the power to maintain an action for injury done to his servant; and so much is his servant's value to him, that should another by any fault maim or disable the servant, the master can recover for the loss of his services. And, by the bye, we must not omit to mention that an action is maintainable, not only against the person retaining a servant in his employ who has left his master clandestinely, but also against the offending servant.

III. The Servant's Protection in his Master, who may aid him in the prosecution of a Stranger.

A servant having an action at law against a stranger, may receive his master's assistance in prosecuting such action ; yet animosities, in general, by such aid are discouraged, being deemed offences against public justice.

The master may even assault another, to protect his servant, and be justified. And reciprocal to the foregoing is

IV. That the Servant is compelled to defend his Master.

Thus the servant may defend his master, since the law does not render him thereby liable to punishment, as it invests the master with authority to demand his aid.

V. Contract of Hiring.

A general hiring for a year, and so on, particularly of clerks and respectable servants, can only be put an end to at the end of a current year, where no misconduct is imputed. (*Beeston v. Collyer*, 4 Bingham, p. 309.)

Such a hiring is a hiring for a year, and so on from year to year, for so long a time as the parties should respectively please, and may be so described in the declaration. And such an implied yearly hiring is not destroyed by the salary being paid monthly, nor

is it within the Statute of Frauds. (4 Bingham, as above.)

A clerk's salary was paid for some years in quarterly, but afterwards in monthly payments. Held, that it was evidence of hiring from year to year. (4 Bingham, as above.)

A contract for yearly service at a specific salary must be proved as alleged, although both the time and sum are averred (sworn to) under a *videlicet*. (*Preston v. Butcher*, 1 Starkie.)

An agreement by which a master promised his servant, in addition to his ordinary wages, a present of 20*l.*, the services to be at all events till the end of one year, was renewed in all its parts from year to year, by the servant having continued several years, and nothing being said to the contrary by either party. It was held that the 20*l.* were due for every year of the service. (*Earl of Mansfield v. Scott*, 1 Clark & Fin., p. 319.)

VI. *Rights of Servants.*

A servant who comes over from the West Indies, where he has been a slave, and who continues in the service of his master in England, without any agreement for wages, is not entitled to any, unless there has been an express promise. (*Alfred v. Marquis Fitz-James*, 3 Espinall, p. 3.)

If a servant has left his service for a considerable

time, the presumption is that all his wages have been paid. (*Sellen v. Norman*, 4 C. & P., p. 80.)

A master advanced money to his female servant, who was under age, for her to purchase a silk dress, and other articles not necessary for her. Held that these advances formed no defence to an action for her wages. (*Hedgley v. Holt*, 4 C. & P., p. 104.)

Money paid by a master for coach fares for the mother of his servant who was under age, cannot be deducted from the wages of the servant. (See same authority as above.)

VII. *Liability of Servants.*

A party who, in the character of a servant to a debtor,* receives money from his master to discharge the debt, is not liable to be sued by the creditor as for money received to his use. (*Howell v. Batt*, 4 Neville & M., p. 381.)

Where a servant has been in the habit of receiving debts for his master, and paying the same over without any written vouchers, the master must prove that the servant has not paid the money over, as well as that

* As in the case of a gentleman who has gambled or speculated, or of a merchant who has lost property so as to become insolvent or bankrupt; or of an hotel-keeper, or keeper of lodging-houses, being insolvent or bankrupt,—the servant of such is not liable under the above circumstances.

he has received it, in an action against him for money had and received. (*Evans v. Birch*, 3 Campbell, p. 10.)

VIII. *Duty of Master to Servant.*

1. *Illness or Accident.*—A master may justify an assault in preventing his servant being beaten. (*Tickell v. Read, Loftt*, p. 215.)

An action will not lie at the suit of the servant against his master for not giving him a character. (*Carrol v. Bird*, 3 Espinall, p. 201.)

It seems that a master is not bound to provide a menial servant with medical attendance and medicine during sickness; but if a servant fall ill, and a master call in his own medical man to attend such servant, the master will not be allowed to deduct the charge for such medical attendance out of the servant's wages, unless there be a special contract between master and servant that he should do so. (*Sellen v. Norman*, 4 C. & P., p. 80.)

A master is not liable upon an implied assumpsit to pay for medical attendance on a servant who has met with an accident in his service. (*Scarman v. Castell*, 1 Espinall, p. 270.)

A servant whose limb is fractured by a fall when sitting on the shafts of his master's wagon, is a casual pauper in the parish in which he falls, and must be supported and cured at their expense, not at that of his master. (*Newby v. Wiltshire, Cald.*, p. 527.)

And the master is not liable to the overseers who have been compelled to pay the amount of the surgeon's bill. (Cald., p. 527.)

If a servant become ill in consequence of a service away from her master's family, call in a surgeon, and after this the master send his own surgeon, and his wife know of the first surgeon's attendance, and expresses no disapprobation, the master is liable to pay him* for his attendance. (*Cooper v. Phillips*, 4 C. & P., p. 581.)

But where a servant, who hurt her foot in getting over a gate, called in a surgeon who was not the regular medical attendant of the family, without the knowledge of her master or mistress,—held, that the master was not liable to pay the surgeon's bill. (See the last cited authority.)

2. *Dismissal*.—The law founded upon usage, which justifies the discharge of domestic servants on giving a month's notice though there was a yearly hiring, does not apply.

A head gardener was engaged on an agreement that he should have yearly wages, and a house to live in rent free. Several inferior gardeners were subject to his directions, and the house he lived in was not under the roof, or a part of his master's dwelling-house. The jury having found that he was a menial servant, it was held the verdict was right, and that

* The first surgeon.

he was consequently liable to be discharged on a month's notice. (*Nowlan v. Ablett*, 2 C., M., and R, p. 54; 1 Gale, p. 72.)

If a servant, when he is taken into a service, brings a written character, and is afterwards dismissed for ill behaviour,—held, that the master does no wrong if, before he returns the character to the servant, he writes upon it that the person was afterwards in his service, and dismissed for ill behaviour. (*Taylor v. Rowan*, 7 C. & P., p. 70.)

Where a servant under a general hiring at the rate of so much per annum is dismissed for misconduct, he is not entitled to any portion of the wages of the current year. (*Turner v. Robinson*, 2 Neville & M, p. 829.)

So although the master has previously recovered damages against him for the same act of misconduct (See the above authority for this also.)

Where a yearly servant is dismissed by his master before the year is expired, for a cause which in law is sufficient to justify such dismissal, he cannot recover any wages, even by the rate for such a period as has elapsed before his dismissal. (*Ridgway v. Hungerford Market Company*, 4 Neville & M, p. 797.)

Where a justifiable cause of dismissal exists, it is sufficient to prevent the recovery of wages, though the servant might not, in fact, be dismissed upon that ground; and it is not necessary that the cause relied

on in answer to an action for wages should have been stated at the time of dismissal. (The foregoing authority is for this also.)

But it is questionable whether a special action is not necessary to enable a yearly servant to recover wages, where the contract is put an end to before the year is expired. (The foregoing authority for this also.)

A servant is liable for an action of trover for a conversion for the benefit of his master. (*Cranch v. White*, 1 Scott, p. 314; and 1 Hodges, p. 61.)

The defendant White received from Rodin a bill of exchange, with notice that it was Cranch's property, and that it had been placed in the hands of Rodin for the purpose of his procuring it to be discounted for the plaintiff Cranch. Rodin being indebted to the mother of defendant White, in whose employ the defendant White was, the defendant White appropriated the bill in discharge of Rodin's debt. Held, that this was a conversion for which the defendant White was liable in trover. (*Cranch v. White*, 1 Scott, p. 314.)

In an action on the case for damage done to the plaintiff Booth's cabriolet, against which the defendant Mister's cart was driven, the defendant will be liable, although it should appear that the defendant's servant was not driving at the time of the accident, but had entrusted the reins to a stranger who was riding with him, and who was not in the service of the defendant. (*Booth v. Mister*, 7 C. & P., p. 66.)

If a servant driving his master's cart on his master's business make a going from the direct road for some purpose of his own, his master will be answerable in damages for any injury occasioned by his negligent driving while so out of the road. (*Joel v. Morison*, 6 C. & P., p. 501.)

But if a servant take his master's cart without leave, at a time when it is not wanted for purposes of business, and drive it about solely for his own purposes, the master will not be answerable for any injury he may do. (*Joel v. Morison*, 6 C. & P., p. 501.)

A contract by which a servant hires himself to a master as a footman and groom is not dissolved by a subsequent contract, by which he engages to bind himself to serve in a different character at higher wages and in a foreign country, although the servant accompanies his master into such foreign country; the service performed abroad being the same as that originally contracted for. (*The King v. Buckingham*, 3 Neville & M., p. 72.)

A hiring at so much per month is a hiring for a year. (*Fawcett v. Cash*, 3 Neville & M., p. 177.)

A general hiring, in the absence of any custom to rebut the presumption, is to be presumed to have been a hiring for a year. (*Fawcett v. Cash*, 3 Neville & M., p. 177.)

An agreement for the hiring of a servant may be proved by *parol* (by word of mouth), although the terms of the agreement are, by the direction of the

parties, written down by a third person ; such writing, though read over to the parties, not being signed by them. (*The King v. Wrangle*, 4 Neville & M., p. 375 ; and 2 Adolphus & Ellis, p. 314.)

A bequest of a year's wages to each of the testator's servants, over and above what may be due to them at the time of the testator's decease, applies to such servants only as are usually hired by the year. (*Booth v. Dean*, 1 Mylne & K., p. 560.)

The provisions of 5 George IV. cap. 18, apply only in cases of penalties and forfeitures. (*Wiles v. Cooper*, 5 Neville & M., p. 276 ; and 1 Har. & Woll., p. 560.) Therefore magistrates have no power under that statute to commit a party to prison for the non-payment of a sum of money adjudged by them, under 20 George II. cap. 19, 31 George II. cap. 11, and 4 George IV. cap. 34, to be due as wages. (*Wiles v. Cooper*, 5 Neville & M., p. 276.)

In an information before magistrates, under 20 George II. cap. 19, 31 George II. cap. 11, and 4 George IV. cap. 34, for non-payment of wages, it should appear that the relation of master and servant existed in the occupations therein specified between the debtor and the informant. (*Wiles v. Cooper*, 5 Neville & M., p. 276.)

Lady Berkeley ordered of her tailor, Mr. Hunter, two suits of livery a year for her coachman. Hunter supplied one suit of livery, and at the desire of the coachman supplied plain clothes instead of the second.

suit of livery. Held, that Hunter could only recover from Lady Berkeley the price of the livery actually supplied. Hunter had, on a previous bill delivered, been paid for a livery suit which he had furnished, and immediately taken back from the coachman. Held, that Lady Berkeley was entitled to be allowed the amount paid for this suit, on a plea of set-off for money had and received, pleaded in an action for the amount of a subsequent account for clothes. Hunter, who was a tailor, put lace with the "arms" of Lady Berkeley, his customer, wrought in it, on the livery suits he made for Lady Berkeley. Hunter had the lace made in pieces of fifty yards each, at a certain price; but when he made a livery suit, he charged Lady Berkeley with the quantity of lace used on that suit, but a higher price per yard than he gave for it. Held, that when Lady Berkeley ceased dealing with Hunter, she was not bound to pay for any of this lace that Hunter then had in his hands. (*Hunter v. Countess Dowager Berkeley*, 7 C. & P., p. 413.)

Let such as have been indifferent to the proper mode by which the servant should be protected by character, now calmly consider the following extract from the "Illustrated London News" of 17th April, 1847:—

"In an action on the case before Lord Kenyon, the declaration stated,—That the plaintiff's wife having

been retained by the defendant as a servant, was dismissed from her service. That after plaintiff's wife was dismissed, she applied to a person of the name of Mrs. Ess, who was willing to engage her if the defendant gave her a satisfactory character. Then the declaration assigned a breach,—That the defendant, not considering herself bound to do so, doggedly refused to give her a character; upon which Mrs. Ess would not take the plaintiff's wife into her service. The defendant pleaded Not guilty.

“Lord Kenyon, upon opening the pleadings, inquiringly addressing the plaintiff's counsel, said,—‘Can you make anything of this action? I have read an abstract of the record. It is impossible to support this action.’ Upon the plaintiff's counsel replying that he had no case, Lord Kenyon said, ‘There is no case,—there is no law for this action. What one's real feelings would dictate is one thing; but can you say that there is a legal obligation on one to give a servant a character at all? You are, indeed, if you do give a character, to give a true one, but you are not bound to give a character at all. I am confident that this cannot be maintained.’”

The writer says, further, that the preceding and very grave decision of his lordship has been confirmed by the adjudication of cases of a more modern date. Lord Tenterden, amongst other modern judges, was believed to be of the same opinion.

The choice coarseness and incorrectness of the following ingenious remark of the writer on this case may assuredly be deemed beneath censure:—

“The idea of compulsion to give a servant a character, renders them often improperly overbearing, and wantonly exceeding the limits of patient endurance on those whom they should conciliate to obtain a good character—one according with their deserts.”

The following extracts from the public prints as to servants may be interesting. First, giving characters to servants:—

“As much misapprehension prevails, and some annoyance has been experienced by parties on the subject of giving characters to servants, it may not be without its use to state, in accordance with our best legal authorities, that the character to be given of a servant must accord with strict truth, for if falsely a good character be given, and the servant afterwards rob her new master or mistress, the person who gave such false character is liable to an action, and to compensate for the entire loss; and is also liable to punishment in certain cases of false character, under the statute 32 Geo. III., cap. 56.

“For the protection of masters and mistresses, it has been legally decided that they are not obliged to give a discharged servant any character; and no action is sustainable for refusing to do so. Where a

servant has proved unfaithful, the safest and best course to adopt is for the master or mistress to decline answering inquiries on the subject."*

SERVANTS' CHARACTERS.

FOLLOWING the preceding remarks, a few words will suffice on the preservation of those documents designated the servant's characters by his employers, of his trustworthiness, his civility, his cleanliness, and his capabilities.

These papers, forming the most valuable record which the servant can possess of his past and present usefulness, deserve proper care and attention to be paid to their preservation; but, unfortunately, many persons, for want of using a little reflection, make the practice of continually carrying their testimonials of character about them, and so have them torn and otherwise injured, as frequently is the case with the passport during continental travelling; since by the continual opening of it, its folds become broken, which occurs with such papers as are often folded and re-folded.

To avoid these accidents, the servant should pro-

* "The Globe," Nov. 2nd, 1847.

vide himself with a book, and inscribe it as his "Book of Testimonials." In this he could have each new character written by the nobleman or gentleman whom he was leaving, and have his former characters bound up therewith, by which means he could protect them for life. This book would consequently become by each additional character more and more endeared to him, since, by its strengthened collected recommendations, he would acquire value in the estimation of those wishing to employ him.

The above remarks as to the safe keeping of the said documents are made owing to the often serious importance of preserving them whole, ready of access, and all together at the instant when required, whilst, at the same time, they are fittingly clean for the inspection and use of any lady or gentleman, when either hiring or giving the last new character, to their servant.

N O T E S.

NOTE A, p. 28.

THE following is the receipt for the *Carré de mouton à la Conti*, as given by Lady Morgan:—Prepare the saddle by removing the skin, and bone it; take a quarter of a pound of bacon, well streaked, and some anchovies, cut both up *en lardons*, and mix them with some coarse pepper, and two *echalottes*, a little parsley, bay leaf, basil, and tarragon, powdered; lard the outside with the bacon and anchovies, and braize it with the addition of a wineglassful of white wine and one of gravy. When done, remove the meat, and take off all the fat from the gravy; thicken it with a little flour and butter, and serve it quickly. She remarks,

“ Was this not a dainty dish to set before the king.

NOTE B, p. 37.

Poultry, like all other kinds of boiled meat, and even vegetables, is better steamed than boiled; its natural juices are preserved instead of being extracted by the water, which, by the negligence of the cook, or other causes, may often occur. We have stated that it should be boiled in a close tin vessel, which is positively cooking it by its own steam; but if, in addition, some turnip, carrot, and celery were cut small, and placed in the same tin vessel, with a little pepper and salt, the fowl would be much improved; and if some slices of raw tongue or sausage were added, it would still improve it. The vegetables and tongue can be served up with the fowl, if a little melted butter, mixed with some seasoning, is added, and a boil given to it before serving.

NOTE C, p. 50.

Liebig mentions, in his "Chemistry of Food," that "the juice of flesh contains, beyond a doubt, the conditions necessary for the formation of the whole muscle, and for the production of its peculiar properties. In the albumen of this fluid, we have the substance serving as transition-product to the fibrine of flesh, and in other substances the matters required for the production of cellular tissue and nerves.

"The juice of flesh contains the food of the muscles; the blood, the food of the juice of flesh. The muscular system is the source of all the manifestations of force in the animal body; and in this sense we may regard the juice of flesh as the proximate condition of the production of force.

"From this point of view it is easy to explain the effect of soup. Soup is the medicine of the convalescent. No one estimates its value more highly than the hospital physician, for whose patients soup, as a means of restoring the exhausted strength, cannot be replaced by any other article of the "Pharmacopoeia." Its vivifying and restoring action on the appetite, on the digestive organs, the colour and the general appearance of the sick, is most striking.

"It is evident that the constituents of the blood, which are so different from those of the juice of the flesh, must undergo a whole series of changes before they acquire the form and quality adapted to the production of the living muscle—before they become constituents of the juice of flesh. In flesh we eat these products, prepared, not in our organism, but in another; and it is extremely probable that they, or part of them, retain, when introduced into a sound organism, the power of causing the same changes, and producing the same effects, as in that organism in which they were formed.

"Herein consists, obviously, the high value of flesh, taken as a whole, as an article of food. Hay and oats, potatoes, turnips, bread, &c., produce in the living body, blood and flesh; but none of these substances reproduces flesh with the same rapidity, or restores the muscular substance wasted by work with so small an expenditure of organic force as animal food."

The osmazome is that peculiar extractive principle which gives the flavour to all meats, and whether that flavour is left in the meat or not, depends greatly on the mode of cooking; the best mode of so doing, is to subject it to a sudden heat at the commencement, so that a slight crust should be formed, to prevent its escape.

NOTE D, p. 60.

When we state that each joint has its stipulated time for roasting, we mean that a certain amount of time is required to cook a piece of meat fit for eating, according to the means which are employed. We have stated, in another part of this work, that there is a difference between the meat of oxen in France and England, and they require different modes and times of cooking. The well-known *artiste*, M. Soyer, says, English beef requires no basting, being so rich in fat; whilst, on the contrary, that of France is often larded with bacon. Within the last few years, there have been so many new inventions for the purpose of roasting, it would be invidious here to name what we may consider the best. There is the old-fashioned open grate, with either horizontal or perpendicular bars; the roasting-oven, either at the side, back, or top of the kitchen range; and, lastly, the gas-stove, which seems, from its cleanliness and comfort, rapidly to gain favour amongst the cooks. Large joints, such as ribs of beef, haunches of venison, &c., will take one-third less time to roast by gas than before the fire. A loin of lamb will take from ten to fifteen minutes to roast by gas. Poultry of all kinds should be well basted, and roasted very quickly: a small fowl will take fifteen minutes, a goose from thirty to forty minutes, and thus in proportion. The reason of its being so quickly cooked, is, that the heat entirely surrounds the joint, instead of each part being alternately subjected to it.

NOTE E, p. 80.

The English preserves have greatly changed in character, of late years, resulting, in a great measure, from the custom becoming disused, of the housewife attending to the duties of the still.

room. For the *compôtes* the fruit requires to be particularly fresh, and made with great care and judgment, so that the fruit should remain as whole as possible. When nicely done, they are a great embellishment to the dessert. The French make *compôtes* of nearly all the fruits, and several kinds of *compôtes* for each fruit, which it would be well for the English housekeeper to imitate.

NOTE F, p. 108.

As many might think the sum exaggerated, we will here give a detailed list of the expenses attending a similar banquet.

Hire of butlery at 1 <i>l.</i> per head, plate, &c.	£30	0	0
Cook and his battery	5	5	0
The cook's aids	8	0	0
Butler and waiters	10	0	0
Butcher's bill	16	5	0
Fishmonger's ditto	4	10	0
Poulterer's ditto	9	0	0
Grocer's ditto	3	0	0
Greengrocer's ditto	7	0	0
Fruiterer and florist's ditto	26	0	0
Confectioner's ditto	12	0	0
Beer, &c., for servants	1	5	0
Charcoal and sundries	1	10	0
Seltzer and soda water	1	10	0
Wine consumed, forty-one bottles, various, average 10 <i>s.</i>	20	10	0
	<hr/>		
	£155	15	0
Per head . . .	£25	3 <i>s.</i> 6 <i>d.</i>	

NOTE G, p. 108.

Some few years since, a singular wager took place between some very celebrated *gourmets*, where they could have the best dinner—either in London or in Paris. The party consisted of six, one of whom, Count D'Orsay, at that period could not ~~speak~~

France; but on this occasion he did in disguise, and under another name, but only for about thirty-six hours. The houses selected were "Phillipe" and the "Albion." The dinners ordered were at 125*fr.*, or 5*l.* per head, including wine and coffee; the wines were named. Two days' notice was given, but nothing was said in regard to the motive of the dinner. The wager was decided thus:—The dinner best in Paris; dessert, wines, attendance, and the service best in London.

NOTE H, p. 123.

In the foregoing bills of fare, there are but two that may not be found in the general cookery books—they are the *turbot à la Borel*, and *les Kromeskys de ris de veau*. The former was a favourite dish at the "Rocher de Cancale," and was named after the proprietor of that establishment. It resembles greatly the *turbot à la crème (gratiné)* of Soyer, except that the turbot is hot when the sauce is added, and no cheese is used with the bread-crumbs, and it is placed in the oven for a few minutes only, and browned with the salamander.

NOTE I, p. 127.

The Kromesky may be made with sweetbread, fowl, or veal, and is done in the following manner:—Have ready cooked some of the above meats, with some slices of tongue or ham; cut them in pieces one inch long, and into fillets, the same as vegetables for Jullienne soup; make a white sauce, rather thick; then cut some very thin slices of larding bacon, of about three inches square; place some of the meat in the middle, and roll it round; dip it into a thick batter, and fry it in plenty of fat.

NOTE K, p. 142.

The Beefsteak Club, one of the oldest clubs existing in London, consists at present of very few members. Its rules are singular, reminding us of those periods when Birthday Clubs, Long-nose Clubs, Anti-connubial Clubs, &c. &c. were in existence.

It has amongst its archives a few memorials of the celebrities of the bygone age; amongst others, the pewter hot-water plate used by George IV., with his name scratched thereon with a fork, by himself, when prince, and from which he used to partake of the succulent steak, reeking hot from the gridiron.

NOTE L, p. 148.

The style of dinners *à la Russe* was first introduced into France and England at the Peace of 1814, out of compliment to the Emperor of Russia. There is no doubt but that the style is ancient, even dating as early as the Cæsars, when it was the custom to send the dishes to table as hot as possible. This style, like many of the Roman dishes and sauces (the garum, for instance), still exists in Constantinople, from the inhabitants of which, we have no doubt, the Russians have taken it.

The *hors d'œuvres*, or provocatives, were also in use in ancient Rome, and used to be partaken of early in the dinner, with the accompaniment of boiled wine, &c.

If we look back, and reflect on the small alteration which has taken place during so many centuries, in the produce for the table, or its manner of cooking, we cannot but be surprised when we view all the accessories appertaining to the household, produced (not as articles of food) by the ingenuity and contrivance of man, for the comfort and decoration of his residence,—the various stoves, mirrors, &c., the tapestries, the carpets, in outward form bearing the designs of the artists of those days, yet having that which only the loom, with its powers of ten thousand hands, could produce.

How far may this luxury extend? Are our halls and saloons to be embellished by the works of various modern Phidiases? or shall the walls, instead of being covered with the productions of the looms of Lyons and Spitalfields, bear on them, like those of the buried Pompeii or Herculaneum, the works of artists whose talents, even in this our day, are above any that have preceded them in any age? Or shall our descendants see the walls covered by the truthful delineations of other climes, the produce

of Nature herself, an improvement on that wonderful discovery—the picture from the effects of light? And is all the working of our household to be effected by that wonderful power borrowed from the atmosphere—electricity? Are our children's children to have their meals cooked and prepared as quick as the thought which now travels with such rapidity, in distance equal from pole to pole? and shall metal and a chemical combination of salt, &c. be the residence in which they shall dwell, like the fairy genii, as described in that extraordinary tale of the Thousand and one Nights?

NOTE M, p. 149.

Since the time when these dinners took place, the practice has become more generally adopted; but, in too many instances, it is not carried out in a proper style. A correspondent of the *Times*, in the paper of Jan. 8, 1859, with the initials G. H. M.—and who is known to be one of the best Amphitrons in London—brought this fact most prominently before the public, and pointed out the absurdity of persons undertaking to do that which they do not understand. He gives his opinion how a dinner should be conducted, and in most of his views we agree, as will be seen from what we have already stated in the body of this book, and which need not be enlarged upon here.

Fruits and flowers are becoming much more fashionable than they were for the decoration of the dinner-table, especially in Paris, Berlin, and Vienna; and the high-standing *épergnes* are being superseded by beautifully-arranged small *bouquets* in *corbeilles*, so placed as not to impede the view from one side of the table to the other. These *bouquets*, too, can be handed to the ladies at or after the dessert. At the most *distingué* and costly Russian dinners in Paris, it is the present fashion to place to each lady-guest an elegant *bouquet* in a holder, more or less expensive; and at some dinners given at

the Russian Embassy in Paris, the *plateau* in the centre of the table has been artistically decorated, so as to give it the appearance of a “*parterre de fleurs*.” A fashion at once so elegant and so pleasing in its effect, has procured for itself the general admiration of the Parisian aristocracy.

A combination of flowers, fruit, and moss, produces a most pleasing effect, also, and is considered very tasty; in fact, at no previous period has the decoration of the table been more studied, or brought to greater perfection than at present.

At the time of Charles the Tenth’s coronation in Paris, the fashion was still existing of decorating the *plateau* with armorial bearings, or with portraits, designed in fine sand of various colours; and there were artists of this particular profession.

But even the finest decorated table, the greatest munificence on the part of the host, and the most highly-finished dishes on the part of the culinary artist, will appear to be bad, if the steward is not acquainted with the kind of wine to serve. At a dinner “*à la Russe*,” each dish requires its own particular wine, which should be handed to the guests; while the glass previously used should never be replenished with another sort of wine. Above all, a thorough understanding ought to exist between the *maître d'hôtel* and the cook, without which no service of so complicated a nature as that here referred to can possibly be carried through with success.

NOTE M*, p. 150.

The reason that *menus* have of late become so much in vogue is their necessity; for, unless such information as is conveyed by them were given to each guest, he would often be at a loss to know the name of the dish presented to him, and of the one that is to follow it. The *menu* may be more or less elaborate in style; and may be printed either on paper or on card—the

latter being usually preferred. The family crest generally heads it and a neat border adds a finish to the whole.

NOTE N, p. 169.

This mode of sending up nuts of all kinds is now becoming greatly in vogue. The nut is shelled and peeled, and placed in a glass dish, with salt water and the juice of the sour grape, and this (*les fruits en chemises*) makes a pleasing variety in the dessert. Currants, gooseberries, plums, &c. look well when thus served. The fruit is placed in a liquid of half a pint of water, with the white of two eggs, well mixed; it is then taken out and laid on a napkin, to take off all superfluous liquid, and then placed in a round sugar-bowl, containing the finest powdered sugar, heated almost to melting. The fruit must then be gently moved in it, until it is covered, which, throw on a large sheet of paper, and move the fruit gently among it by lifting up the edges of the paper, until it is all covered with the sugar; the thickness of the covering will depend on the quantity of liquid on the fruit. These may be dished up on *assiettes montées*.

NOTE O, p. 185.

The moveable portico is now coming more into use than it was, for the purpose of sheltering the guest from the weather in his passage from the carriage to the hall door; but this is only half of what is required. With a slight addition to the expense, the whole of the pavement in front of the house might be covered, and the back enclosed, so as to shelter the servants of the different carriages who are waiting for their owners; and it would also allow of two, or even three, carriages to set down and take up at the same time, which, in the present day, when sundry parties are given on the same night, would be a great convenience.

NOTE P, p. 201.

We have described the lamps most commonly in use in this country, but at the present time there are two kinds of lamps

that are coming into use,—they are the Moderator and the Careel. These are very clean lamps to burn, but require some care, as the kind of clockwork for the pump which supplies the oil to the cotton is of a fragile nature. The oil required to be burnt in these lamps is the rapeseed or *huile de colza*, as it does not corrode on the works of the lamp. In case any derangement should occur to the apparatus, the lamps should be sent to the maker's to be repaired, as few private individuals or servants understand them.

NOTE Q. p. 223.

Without going far upon this point, we may instance the seat of the Myddelton Biddulphs, at Chirk Castle; of the Dungannons, at Brynkinalt; of Sir Watkin Williams Wynn, at Wynn-stay; at Porkington Hall, near Oswestry, of the Ormsby Gores; and the once-famed Halston Hall, about three miles from Oswestry, the seat of the lamented John Mytton, Esq.

In these immense domains it is the custom to keep ale to a great age—each house having, from time immemorial, noble and generous hosts, who, in furtherance of that love of good and hearty cheer with which their hospitable mansions welcome the visitant, choose able and experienced brewers; and those brewers have the great advantages arising from well-selected spots for their breweries. The breweries are not only well constructed to meet each different requirement or want, commencing from the introduction of most excellent water (and this each house has to perfection), but also for the completion of that excellence which wins from the visitant the warm approval. They are favoured with cellars of practical temperature, known to meet the changes of the seasons, and thus secure the brewing in its early and tender state, and cherish the age of its fine rich olden ales.

So powerful is the quality of the Welsh ale, that that excellent writer on "Gastronomy and Civilization," M. M., speaking of ale, says:—

"Some of the oldest songs are in praise of ale, which the poets of Wales celebrated in conjunction with the Hirlas.

“ ‘But we from the horn, the blue silver-rimmed horn,
 Drink the ale and the mead in fields where we were born.’ ”

And in Beaumont and Fletcher we find young Lovelace say of ale, in “The Scornful Lady:”—

“ Ale is their eating and their drinking solely.”

When the pleasures of the field, in which the opulent of the Principality of Wales and its borders delight, are considered, it is the less surprising that such are also noted for the excellence of their ale. Of the animating pleasures of the field Mr. Beckford says,—

“ I respect hunting in whatever shape it appears. It is a manly and a wholesome exercise, and seems by nature designed to be the amusement of the Briton.”—An exercise in which the gentlemen of the Principality and their immediate neighbours are celebrated for their skill; and one of the most surprising of them all in daring feats of horsemanship is related by “ Nimrod” to have been John Mytton, Esq., who was born in 1796, at Halston, three miles from Oswestry, and died in 1834, at but thirty-eight years old; of whom, in connexion with his hospitality, excellence of ale, wine, and hunters, a few words in the glowing language of the talented “ Nimrod” may not be considered inappropriate here. At page 40 he says, in his very interesting “ Life of John Mytton, Esq.”—

“ His fox-hounds were kept by himself without any subscription, and upon a very extensive scale, with the additional expenses attending hunting two countries. His racing establishment was on a still larger scale, having often had from fifteen to twenty horses in training at the same time, and seldom less than eight. His average number, indeed, of thorough-bred stock at home and from home, including brood mares and young things, was about thirty-six.”

His establishment had two distinct packs of hounds, and from twenty-five to twenty-eight horses.

Mr. Owen, of Woodhouse, was uncle to Mr. Mytton, and had been one of his guardians up to his majority. This Mr. Owen

was father-in-law of Robert Myddelton Biddulph, Esq., the present lord of Chirk Castle.

Of Mr. Mytton's brewing, and the quality of his ale, "Nimrod" says,—

"One day, Mr. Mytton had sent one of his stable-boys with a hack to meet a friend who was coming by the coach, when on riding into the Halston stable-yard the friend exclaimed, 'Ah, Bruin!' (alluding to a favourite bear there); but the lad, mistaking the meaning, cried out, 'Oh yes, sir, we always ~~brew~~ twice a week at Halston.'"

"No man was ever more free from guile," says "Nimrod," "than Mr. Mytton's chaplain and rector of Halston; and once, dining with an old gentleman in Gloucestershire, who plumed himself on the celebrity of his ale, the host, learning that the worthy chaplain was a Welshman, and considered a good judge of the 'nut-brown,' ordered a fresh cask of his ale to be tapped, in a bumper of which, after taking cheese, the host pledged the chaplain; but finding no encomium passed, he ventured to ask how he liked his ale, when the chaplain musingly replied, 'Why, sir, we should call it very good small beer in Wales!'"

"Nimrod" describes, at p. 41, the "hogsheads of ale standing like Roman soldiers in close column;" and that he had "wine enough in wood and bottle for a Roman emperor;" and then speaks of "the dashing personal character, and extreme and unaffected good humour, of the late 'Squire of Halston, together with his wine, his ale, and many other things besides, to have rendered him extremely popular in Shropshire," &c.

NOTE R, p. 226.

In support of soft water, we may quote the two following notes, from the Hon. W. Napier's "Report" on the Springs of the Surrey Sands. He says,—

"I am aware that it is said, 'Oh, a little more or less tea and soap—what does it matter?' or, perhaps, 'Boiling the hard water throws down the lime, and a little soda settles any difference as to soap.' Let me now test these objections by facts and figures,

for the sake at least of the very poor who form so large a proportion of the consumers of the metropolis.

"In Farnham, I find that at one of the largest washing establishments it is stated, in one case, by Mrs. Corps, 'We now do with the soft spring water the same amount of washing with 4lbs. of soap that formerly took 6½lbs. of soap and 6½lbs. of soda with the hard well water or the river water.' Putting soap at 6d. and soda at 1½d. per lb., this gives the respective expense of soft and hard water as 2s. to 4s. 0½d., or as 1 to 2.

"Again, in the second case, Mrs. Hayes, of Farnham, says, 'With soft water, 6lbs. of soap does now the same washing that was done by 9lbs. of soap and 9lbs. of soda formerly.' Here the expense of soft water is to hard water as 1 to 1·9.

"Take a third case. Mr. Edwards, plumber, of Farnham, says: 'For upwards of thirty-five years I have employed a brazier and assistants, for whom I find soap to wash when leaving their work. As long as the hard water was in the house, the expense of soap per week was 3d.; having now soft water, the same washing is done for 1d.' Soft water is here as 1 to 3. This is an outside case, from the dirty nature of the brazier's work, but affords valuable proof of the comparative solvent powers of the two waters with soap.

"I will now quote one of the many striking cases of evidence obtained from the very poorest classes of peasantry. Mrs. Barfell says: 'I am a very poor woman with a large family, and am obliged to reckon closely how far my earnings will go. I have lived twenty years here on Farnham-hill, and ten years previously at Richmond, where the water was very hard. My soap goes twice as far and my tea one-third farther with the soft water than it did with the hard. I wash for my ten children here in soft water with the same amount of soap that I formerly used for less than half the number of children. Two ounces of tea goes now as far as three at Richmond.'"

NOTE S, p. 227.

"Nearly all treatises on the art of brewing beer mention the superiority of soft over hard water for this purpose; but I am

not aware that any one has yet demonstrated the actual economy of soft water in extracting a greater weight of wort from a certain weight of malt than could have been effected by hard water. Having heard that such was the case, I made inquiry when at Farnham whether there was not some brewer who made it his business to wander from house to house round the country in practice of his vocation. Such a person must have more experience of the comparative values of soft and hard water for brewing than any one who, residing always in one place, would probably only be acquainted with the qualities of one description of water. Very fortunately I made the acquaintance of a certain Wilkinson, famous for his beer-making talents, whose evidence I will now impart. He says,—

“ For twenty-five years I have brewed for all the country fourteen miles round Farnham, and consequently have great experience of the value of the different waters of the country for brewing. These vary very much, from the soft spring water at Farnham to hard waters from the wells in the sand, clay, and chalk, or to the waters of the rivers Wey and Blackwater. My observation gives, the softer the water the better the beer, and the greater the power of extracting the strength of the malt.

“ I have proved it often, and am ready to make the experiment before any one.

“ I mean that soft water will give a stronger wort than hard water. Soft water extracts above one pound more wort to the quarter of malt, of whatever quality, than hard water will.

“ A 36-gallon barrel of the best beer is now made from 28½lbs. of wort, by hard water, but the soft spring water of Farnham will extract 30lbs. of wort from the same quantity of malt.

“ The beer made from soft water is better tasted, softer, and keeps longer, as it does not turn acid so soon as that made with hard water.”

“ From the data given by Mr. Wilkinson, it is seen that with water of about 15 degrees of hardness a hogshead of the best beer would have been made from 42½lbs. of wort; but that by using soft water the same quantity of beer would contain 45lbs. of wort—a gain of 2½lbs. of wort to the hogshead—not

calculated by rule of thumb, but measured by the saccometer in the hands of an experienced workman. By using soft water, therefore, one hogshead may be saved in nineteen—an economy of $5\frac{1}{2}$ per cent. On reading this calculation to Mr. Wilkinson, he quite concurred with me in the result.

“Let me now examine what may be the economy of a very soft water of one degree over that of a moderately hard water.

“On making inquiry at Whitehaven, as to the value for brewing purposes of the new supply of one degree over the old one of $5\frac{1}{2}$ degrees of hardness, Mr. Colbeck, brewer, states,—

“With the hard water from the town fountain I made 10 barrels of ale from 30 Winchester bushels of malt, with the new soft water, only four months in use, I obtain $10\frac{1}{4}$ barrels of ale from the same weight of malt—a saving of 2 per cent.”

“The great value of the economy thus shown to be effected at Whitehaven lies in the fact of that saving of $2\frac{1}{4}$ per cent. being the superior measure of economy of water of one degree of hardness over water of 5 degrees of hardness formerly supplied, this being about the degree of hardness to which the Thames or chalk waters are reduced by boiling.

“Looking, then, to the examples of Farnham and Whitehaven, where the merits of the two waters, hard and soft, have been weighed, it may be assumed without fear of error, that the use of Farnham soft spring water in London would make 5 per cent. more beer or ale from the same weight of malt as now used. Such waters would indeed be valuable to the London brewers.

“Is it now for the first time only that the comparative values of hard and soft water for domestic purposes are investigated? Hardly; for what says that great philosopher, Lord Bacon, on this subject?

“It is a thing of very good use to discover the goodness of waters. The taste, to those who drink water only, doth somewhat, but other experiments are more sure.

““1. Try waters by weight, wherein you may find some differences, though not much, and the lighter you may account the better.

““2. Try them by boiling upon an equal fire: that which consumeth away fastest you may account the best.

““3. Try them in several bottles or open vessels, matches in everything else, and see which of them lasts longest without stench or corruption; and that which holdeth unputrefied longest you may likewise account the best.

““4. Try them by making drinks stronger or smaller with the same quantity of malt, and you may conclude the water which maketh the stronger drink is the more concocted and nourishing, though perhaps not so good for medicinal use. And such water (commonly) is the water of large and navigable rivers, and likewise in large clean ponds of standing water, for upon both of them the sun has more power than upon fountains or small rivers; and I conceive that chalk-water is next to them the best for going furthest in drink, for that also helpeth concoction, so it be out of a deep well, for then it cureth the rawness of the water; but chalky water towards the top of the earth is too fretting, as it appeareth in the laundry of clothes, which wear out space if you use such waters.

““5. The housewives do find a difference in waters for the bearing or the not bearing of soap, and it is likely that the more fat waters will bear soap best, for the hungry water doth kill the unctuous nature of the soap.

““6. You make a judgment of waters according to the place whence they spring or come. The rain-water is by the physicians esteemed the best, but yet it is said to putrify soonest, which is likely, because of the fineness of the spirit; and in conservatories of rain-water (such as they have in Venice) they are found not so choice waters,—the worst, perhaps, because they are covered aloft and kept from the sun. Snow-water is held unwholesome, insomuch that as the people that dwell at the foot of snow mountains, or otherwise upon the ascent (especially the women), by drinking snow-water, have great bags hanging under their

throats. Well-water, except it be upon chalk or a very plentiful spring, maketh meat red, which is an ill sign. Springs on the top of high hills are the best for both; they seem to have a lightness and appetite for mounting, and besides they are more percolated through a great space of earth. For waters in valleys join in effect with all waters of the same level, whereas springs on the tops of hills pass through a great deal of pure earth with less admixture of other waters.

“ 7. Judgment may be made of waters by the soil whereupon the water runneth, as pebble is the cleanest and best tasted; and next to that clay-water; and thirdly, water upon chalk; fourthly, that upon sand; and worst of all, that upon mud. Neither may you trust waters that taste sweet, for they are commonly found in rising grounds of great cities, which must take in great filth.”

“ Measuring, then, Farnham soft-water by Lord Bacon’s tests, as well as by all the popular evidence of the day, its economical superiority to the hard chalk-waters now supplied in London for domestic consumption is certainly beyond contradiction.”

Mr. Bowie, in his evidence before the Board of Health, states, “ In compliance with the instructions contained in the thirtieth question, I have obtained the opinions of several sea-captains concerning the properties of waters of various rivers or water supplies used for long voyages.

“ Captain Coubrrough, who has made many voyages to India, the West Indies, and other distant places, says, ‘ that the Thames water is generally considered the best for taking to sea, because, although it soon gets bad, it speedily recovers, even when kept in casks, especially by taking the bungs out and allowing the gases to escape. Putting it into iron tanks is another means used for sweetening it. In one of his ships there was an open pipe passed from the tank through the deck, allowing the escape of gas and the admission of air, by which the water was always kept sweet. The Shaws water, Greenock, keeps longer than that of the Thames; indeed, with proper care there is very little risk

of its becoming putrid at all. A handful of lime was put into each cask at the time of filling, and the water kept good all the way to Port Phillip, a five months' voyage. For his own part, he does not think the Thames water superior to that of many other rivers.'

"Captain Potter gave the same account of the water of the Thames, Shaws, and Ganges, and thinks the St. Helena water of still greater purity.

"Both Captains Coubrough and Potter stated that rain-water caught at sea from the ship's decks, sails, or awnings, however clean they may be, if put into a cask and bunged up, will become putrid in a few days, when, if the bung be withdrawn, the water will be full of vermin and flies, and the latter will fly out of the bunghole in myriads. This water, if put into iron tanks, will soon get sweet again. In warm weather, if there be any damp in any part of the ship, she will soon fill with flies and mosquitoes even at sea. A damp cabin in a southern latitude is always full of them; in a dry one they are seldom seen. Captain Potter mentioned that scurvy is much more common in Bombay than Calcutta ships, although they are equally well found, and the voyage shorter to St. Helena. He has even known lady passengers so affected. This is no doubt owing to the badness of the water, it being all brackish when taken on board at Bombay.

"An eminent shipowner and merchant told me that the Thames water was considered the best for taking to sea, as it soon purified itself; that when it became putrid it was very bad, and that the gas escaping from the bunghole could be ignited with a candle. He also stated that the process of putrefying and becoming sweet again took place several times during the voyage. Since iron tanks were introduced he hears no complaints of the water, which is said always to be very good.

"Captains Coubrough and Potter said that the preceding statement is quite correct as to what takes place with respect to the repeated changes in the water, and as to the gas being inflammable.

"Captain Brown stated that the Thames water, or indeed any

water generally taken to sea, may be sweetened when becoming putrid by exposing it to the air for a day or two.

"Captain Tasker, of the *Prince George*, states that the description given by the preceding witnesses is quite correct, and adds, the water from the St. Lawrence at Montreal and Quebec so exactly resembles that of the Thames, that the difference could not be ascertained; and that it, like the Thames, receives the impurities of the towns.

"Captain Hartley, of the *John Ormrod*, says, 'The chief part of the water supplied to the shipping at Bombay is rain-water. It is previously collected in stone tanks lined with Roman cement. These tanks are called buffalo tanks. The water in them is brackish, of a milky white colour, and covered with a green slime like what is seen on ditches in this country. The use of this water gives rise to and increases diarrhoea and dysentery. Besides the buffalo tanks, there are two large reservoirs, or tanks, capable of containing 120,000 gallons, in which water is stored in case of drought. At Cronstadt, the water is dipped out of the river in the same way as from the Thames. All the filth from the town runs into the river. The water is not half so good as that of the Thames. It is brackish, and causes or aggravates diarrhoea and dysentery. Has suffered severely himself from it both in Bombay and Cronstadt. St. Helena water and that of Ascension, the finest got anywhere, although that from the Cape of Good Hope is nearly as good. Beautiful water is also had in New Holland and Hobart Town. At Whampoa, the water, as taken out of the river, is very foul, worse than that of the Ganges. Last voyage from London, the water was pumped direct out of the Thames.'

"Captain Skinner, a retired shipmaster, gives the preference to Thames water, because, although it may sometimes be bad, it soon gets right again. He says the water at Riga is very bad. It is of a reddish colour, supposed to be from the hemp, fibres of which are abundant in it. It is the general belief, that all those who use the Riga water soon fall into diarrhoea, dysentery, or ague. Suffered very severely himself from diarrhoea, ending

in dysentery, and has no doubt it was owing to the water. That the attack was a severe one I can testify, having had him as a patient here afterwards, and almost despaired of his recovery.

“ All the captains I have spoken to on the subject are unanimous in their opinion, that exposing putrid water to the air renders it sweet. If this be the case, and there seems no doubt of it, a foul river must be a dangerous neighbour.”

Amongst others examined by the Board of Health was M. Soyer, who stated that hard water made vegetables, such as cabbage, greens, spinach, and asparagus, turn yellow; and that it shrivelled greens and peas, which require longer boiling. Potatoes also take longer boiling, and become waxy.

NOTE T, p. 234.

The contents of the medicine-chest are as follows:—

Peruvian bark,	Tincture of rhubarb,
Epsom salts,	Castor oil, cold drawn,
Glauber's salts,	Essence of peppermint,
Senna,	Peppermint water,
Manna,	Æther,
Calcined magnesia,	Elixir of vitriol,
Magnesia,	Tincture of myrrh,
Rhubarb,	Sweet spirit of nitre,
Jalap,	Spirits of hartshorn,
Cream of tartar,	Spirits of wine,
Calomel,	Opodeldoc,
Ipecacuanha,	Friar's balsam,
Ditto wine,	Goulard's extract of lead,
Ditto root,	Blistering plaster,
Emetic, tartar,	Basilicon,
Antimonial powder,	Camphor,
Ditto wine,	Spermaceti cerate,
Salt of tartar,	Turner's cerate.

Laudanum,	Chamomile flowers,
Paregoric elixir,	Crystallized lemon juice,
Huxman's tincture of bark,	Ginger,
Sal volatile,	Gum arabic,
Spirits of lavender,	Opening pills,
Tincture of gentian,	Astringent powder.

Utensils to be had with the Medicine Chest.

Set of small weights and scales,	Syringe, with arm-pipe,
Glass measure,	Adhesive plaster,
Pewter ditto,	Corn ditto,
Funnel,	Lint,
Glass mortar and pestle,	Powdered alum,
Spatula,	Tape,
Bolus knife,	Forceps,
Tile for pills, &c.,	Tweezers,
Lancet,	Scissors.

Amongst many of the modern additions to the Chest may be mentioned the following—Glycerine, which is new in the domestic household, and is made by the saponification of animal and vegetable oils; it is a liquid which cannot be crystallized or fermented, in flavour resembling liquid honey.

Blanc d'Ecaille is also an article of domestic use, new in this country; it is used for the purpose of preventing acidity in liquids; it is also used, mixed with oils, for cleaning brass, &c.

NOTE U, p. 259.

The Engagement-Book should be kept like the following. Each invitation entered on the day it is received, and when for, and for what; it is then at the same time entered into the Diary of the Month, with its number in the Engagement-Book against it.

ENGAGEMENT-BOOK FOR 1856.

Name.	Address.	No.	When rec'd.	When for.	The kind.	Acptd.	Not accept.
Londonderry, Marquess of	Park Lane	1	May 3	May 24	Dinner ...	Ac.	
Wellington, Duke of	Apsley House	2	," 22	June 3	,"	,"	
Queen, the	Drawing-room	3	May 25	
Palmerston, Lord	Piccadilly	4	Dinner ...	,"	
Lansdowne, Marchioness of	Berkeley Square	5	Evening	,"	
Grosvenor, Lord and Lady	George Street	6	May 24	June 7	Dinner ...	,"	
Lyndhurst, Lady	Green Street	7	May 28	," 25	Evening	,"	
Kimball, Countess of	Grafton Street	8	," 28	," 4	Dinner ...	,"	
Dunington, Viscountess	Dunington, Earl of	9	," 29	," 5	Evening	,"	
Howth, Earl of	10	," 29	," 6	Dinner	,"		
Rothschild, Baron	Grosvenor Place	11	," 30	," 18	,"	,"	
Charleville, Lord and Lady	Palace	12	June 2	," 10	,"	,"	
Queen, the	St. James's	13	," 9	Evening	,"	
Sutherland, Duchess of	Rose Bank	14	," 9	Dinner ...	,"	
Sutherland, Marchioness of	15	June 2	," 14	Dejeuner	,"		
Ogilvie, Mr.	16	," 3	," 11	Evening	,"		
Westminster, Marquis of	17	," 3	," 13	,"	Dinner ...	,"	
Wilton, Countess of	Grosvenor House	18	," 4	," 12	Evening	,"	
	19	," 4	," 10	Day	,"		
	20	," 4	," 17				

DIARY OF ENGAGEMENTS
AND
PARTIES AT HOME.

June, 1857.	Engagements.	Remarks.
1	No. 6. Dinner.	
2	Dinner at home.	
3	No. 2. Dinner.....	Box at opera used.
4	No. 8. Dinner.	
5	No. 9. Evening party...	Box at opera not used.
6	No. 10. Dinner	French plays used.
7	{ Dinner and evening party at home.	
8	At Richmond.	
9	{ Nos. 13 and 14. Dinner and evening.	
10	No. 12. Dinner, even.	
11	{ No. 16. Evening, dinner at home.	
12	No. 18. Dinner.	
13	No. 17. Evening	
14	No. 15. At 3, Rose Bank	Covent Garden. Opera box used.
15		
16		
17	{ Dinner at home, Day, 3 to 5, No. 20.	
18	No. 11. Dinner.	
19		
20		
21		
22		
23		
24		
25	No. 7. Evening.	
26		
27		
28		
29		
30		

NOTE V, p. 260.

TABLE OF PRECEDENCE,

ARRANGED ACCORDING TO THE PEERAGES OF DEBRETT, BURKE,
AND DOD.

The following are the rules of precedence, or priority of rank, necessary to be observed by those serving at table; the first relates to ladies, the second to gentlemen, and which at all times must be governed by the five following observances :—

- 1st. Preference must be given to seniority of age of all of the same rank.
- 2nd. All ranks of ladies must be served prior to their husbands.
- 3rd. Wives take the first rank, then follow widows, and the ladies not married are the last.
- 4th. In all cases, be careful that strangers be first served; and if you have any young ladies in the family, they are to be the last served.
- 5th. At country public meetings, it is usual to give the lady of the greatest landholder, or senior Deputy-Lieutenant, the preference in serving; and the lady of the Mayor in his own town only.

PRECEDENCE AS TO LADIES.

THE QUEEN.	Wives of the King's Nephews; the King's Nieces.
The Queen-Dowager.	Wife of Prince Leopold of Belgium.
Princess of Wales.	DUCHESSES.
Princess Royal.	Wives of eldest Sons of Dukes of the Blood Royal.
Daughters of the King (or of the Queen-Regnant).	MARCHIONESSES.
Wives of the King's Sons.	Wives of the eldest Sons of Dukes.
Wives of the King's Grandsons.	Daughters of Dukes.
Wives of the King's Brothers; the King's Sisters.	COUNTESSES.
Wives of the King's Uncles; the King's Aunts.	Wives of the younger Sons of Dukes of the Blood Royal.
Wives of the eldest Sons of Dukes of the Blood Royal.	

Wives of the eldest Sons of Marquesses.	Wives of Knights Grand Crosses of St. Michael and St. George.
Daughters of Marquesses.	Wives of Knights Commanders of the Bath.
Wives of the younger Sons of Dukes.	Wives of Knights Commanders of St. Michael and St. George.
VISCOUNTESSES.	Wives of Knights Bachelors.
Wives of the eldest Sons of Earls.	Wives of Companions of the Bath.
Daughters of Earls.	Wives of Companions of St. Michael and St. George.
Wives of the younger Sons of Marquesses.	Wives and Daughters of ESQUIRES—viz.:
Wives of Archbishops.	Wives of eldest Sons of the younger Sons of Peers.
Wives of Bishops.	Daughters of eldest Sons of the younger Sons of Peers.
BARONNESSES.	Wives of Baronets' eldest Sons.
Wives of the eldest Sons of Viscounts.	Daughters of BARONETS.
Daughters of Viscounts.	Wives of the eldest Sons of Bannerets.
Wives of the younger Sons of Earls.	Daughters of Bannerets.
Wives of the eldest Sons of Barons.	Wives of the eldest Sons of Knights of the Garter.
Daughters of Barons.	Daughters of Knights of the Garter.
Wives of KNIGHTS of the Garter.	Wives of the eldest Sons of Knights Grand Crosses of the Bath, and of St. Michael and St. George, and
Wives of Bannerets-Royal.	Wives of the eldest Sons of other Knights of the said Orders, respectively.
Maids of Honour.	Daughters of said Knights respectively.
Wives of younger Sons of Viscounts.	
Wives of younger Sons of Barons.	
Wives of BARONETS.	
Wives of Bannerets(not Royal).	
Wives of Knights of the Thistle.	
Wives of Knights Grand Cross of the Bath.	
Wives of Knights of St. Patrick.	

Wives of the eldest Sons of Knights Bachelors.	Wives of the younger sons of Knights Bachelors.
Daughters of Knights Bachelors.	Wives of Gentlemen entitled to bear arms.
Wives of the younger Sons of the younger Sons of Peers.	Daughters of Esquires, ditto.
Daughters of the younger Sons of the younger Sons of Peers.	Daughters of Gentlemen, ditto.
Wives of Baronets' younger Sons.	Wives of Clergymen.
Wives of Bannerets' younger Sons.	Wives of Barristers-at-Law.
Wives of the younger sons of Knights of the Bath, and St. Michael and St. George, respectively.	Wives of Officers in the Navy.
	Wives of Officers in the Army.
	Wives of Gentlemen.
	Daughters of Gentlemen.
	Wives of Citizens.
	Wives of Burghesses.
	Widows.
	Daughters of Citizens.
	Daughters of Burghesses.

THE PRECEDENCE OF GENTLEMEN.

Her Majesty's Consort (the Prince.)	Lord Privy Seal (if rank of baron.)
Prince of Wales.	Lord Great Chamberlain of England.
The King's Sons.	Lord High Constable.
The King's Brothers.	Earl Marshal (Duke of Norfolk.)
The King's Uncles.	Lord High Admiral.
The King's Nephews.	Lord Steward of the Household.
The Princess of Wales' relict (or King Leopold.)	Lord Chamberlain of the Household.
Archbishop of Canterbury.	DUKES (according to their date of patent of creation.)
Lord High Chancellor (or Lord Keeper, being a baron.)	Eldest Sons of Dukes of the Blood Royal.
Archbishop of York.	MARQUESSSES, by date of creation.
Archbishops of Ireland.	
Lord High Treasurer (if rank of baron.)	
Lord President of the Privy Council (if rank of baron.)	

Eldest Sons of Dukes.	Chancellor of the Order of the Garter.
EARLS, by date of creation.	Chancellor of the Exchequer.
Younger Sons of Dukes of the Blood Royal.	Chancellor of the Duchy of Lancaster.
Marquesses' eldest Sons.	Lord Chief Justice of the Queen's Bench.
Dukes' younger Sons.	The Lords Justices of Appeal (Chancery.)
VISCOUNTS, by date of creation.	The Master of the Rolls.
Earls' eldest Sons.	The Vice Chancellors.
Marquesses' younger Sons.	Lord Chief Justice of the Common Pleas.
Bishop of London.	Lord Chief Baron of the Exchequer.
Bishop of Durham.	Judges of the Queen's Bench.
Bishop of Winchester.	Judges of the Common Pleas.
All other Bishops of England, and those of Wales, according to their seniority of being made bishops.	Barons of the Exchequer, if of the degree of the coif.
Bishop of Meath.	Knights Bannerets—Royal.
Bishop of Clogher.	Viscounts' younger Sons.
All other Bishops of Ireland, according to their seniority of being made bishops.	Barons' younger Sons.
The BARONS, by date of creation.	BARONETS.
The Speaker of the House of Commons.	Knights Bannerets.
Lords Commissioners of the Great Seal.	Knights of the Thistle.
Treasurer of the Comptroller House-Master of the Horse. } hold.	Knights of the Bath, Grand Crosses.
Vice Chamberlain	Knights of St. Patrick.
Secretaries of State (under the degree of baron.)	Knights Grand Crosses of St. Michael and St. George.
Viscounts' eldest Sons.	Knights Commanders of the Bath.
Earls' younger Sons.	Knights Commanders of St. Michael and St. George.
Barons' eldest Sons.	Knights Bachelors.
KNIGHTS of the Garter.	Companions of the Bath.
Privy Councillors.	Companions of St. Michael and St. George.

Eldest Sons of the younger Sons of Peers.	Esquires of Knights of the Bath.
Baronets' eldest Sons.	Esquires by creation.
Knights of the Garter's eldest Sons.	Esquires by Office or by Commission.
Knights Bannerets-Royal, the eldest Sons of.	Younger Sons of Knights of the Garter.
Bannerets' eldest Sons.	Younger Sons of Bannerets.
Knights of the Thistle's eldest Sons.	Younger Sons of Knights of the Bath.
Knights of the Bath's eldest Sons.	Younger Sons of Knights Bachelors.
Knights of St. Patrick ditto.	Gentlemen entitled to bear Arms.
Knights of St. Michael and St. George ditto.	Clergymen who are not dignitaries.*
Knights' eldest Sons.	Barristers-at-Law.
Baronets' younger Sons.	Officers of the Navy.
Serjeants-at-Law.	Officers of the Army.
Doctors, Deans & Chancellors.	Citizens.
Masters in Chancery.	Burgesses.
Companions of the Bath.	Married men and Widowers must be attended before the Single men of the like rank.
Esquires of the King's-body.	
Gentlemen of the Privy Chamber.	

NOTE W, p. 269.

The valet should keep a book somewhat after the following style, so that he should be able to show it to his master at any moment he requires it. This book should include linen, boots, &c.,—in fact, all appertaining to the wardrobe. In going out of town, a note should be made of what is taken from the wardrobe. This plan is also a check upon the tailors', &c., bills.

* Mr. Debrett observes that many printed tables extend the Order of Precedency to divines, members of the legal profession, officers of the army and navy, citizens, and burgesses; in point of fact, however, such persons have no peculiar precedence assigned to them, either by statute, or by any fixed principles.

COATS IN WARDROBE.

COATS USED.

Date.	Various.	Dress.	Great.
1855.			
June 20th	4	6	2
July 26th	1	—	1
Sept. 24th	2	—	—
Deduct used			
In store	5	2	1
	2	4	2
1856.			
Jan. 6th	1	—	—
Nov. 5th	—	1	—
Nov. 9th	—	—	1
Dec. 21st	—	—	1
Used	3	6	3
In store	3	6	2

Date.	Various.	Dress.	Great.
1855.			
April 23rd	2	1	1
May 2nd	3	—	—
August 5th	—	1	—
Total used	5	2	1
1856.			
Feb. 23rd	—	—	1
April 26th	—	—	1
Total used	—	—	2

TROUSERS USED.

Date.	Dress.	Undress.	White.	Various.
1855.				
April 23rd ...	—	—	—	—
May 2nd	—	—	—	—
August 5th ...	—	—	—	—
Total used ...	—	—	—	—
1856.				
Feb. 23rd ...	—	—	—	—
April 26th ...	—	—	—	—

TRousers in Wardrobe.

Date.	Dress.	Undress.	White.	Various.
1855.				
June 20th	—	—	—	—
July 26th	—	—	—	—
Sept. 24th	—	—	—	—
Deduct used	—	—	—	—
In store	—	—	—	—
1856.				
6th	—	—	—	—
Jan. 5th	—	—	—	—
Nov. 9th	—	—	—	—
Nov. 21st	—	—	—	—
Dec. 21st	—	—	—	—
Used	—	—	—	—
In store	—	—	—	—

NOTE X, p. 270.

In the brewhouse a set of utensils are required; the following will show what are necessary: pumps, underbacks, mash-tub on a stand, with a spigot, faucet, and meuk-basket, and a thermometer.

The spigot and faucet is merely a wooden tap, and the meuk-basket is a wickerwork made in the form of a bottle, and placed behind the tap-hole to prevent the grains from stopping up the tap.

A mashing-stick, a large copper, and coolers; a sieve, a pail or two, three large tubs, a trough for carrying the water to the mash-tub, from the copper.

A tunnel, or small tub with a pipe in the middle, to pass into the bung-hole in barrelling or tunning your beer, and as many casks as you may require, in which you will be guided by the quantity you brew.

All your utensils must be kept thoroughly clean, and well scalded after each time using, as the slightest taint in them would spoil your brewing.

Your utensils being clean, and in order, and your malt and hops ready, let your copper fire be lighted, and as soon as the water boils damp your fire, and let it cool a little, then let about one third run upon the malt, and commence mashing while it runs upon it; let every grain be well separated; when you have run sufficient water upon it, strew a little reserved malt upon the mash, and cover it with thick canvas, or some sacks, and let it stand for a few hours; fill up your copper, and make up the fire again. When you have drawn off your wort from the malt, proceed as before with the grains, for small beer.

Have your hops ready infused in a pail, and when your copper is empty (of course the fire will have been damped by this time) put the hops in, and pour the wort upon them, make up the fire, and let them boil gently until the hops settle to the bottom; by this time your second mash will be ready to run off.

Place a sieve over the cooler, and empty the copper into it, so that none of the hops pass into the beer; the hops remaining,

with about one-third the quantity of fresh ones, will serve for your other wort.

Your beer is now made, only requiring fermenting, as soon as it is cooled down to blood-heat, which should be effected as quickly as possible; you may add the yeast, which must be mixed with a little beer, and poured among the rest,—less yeast will be required in hot weather than in cold. Care should be taken in the fermentation, that it does not continue too long, as it would run into the second stage (the acetous); the proper time will be easily known by the frothy head of the yeast falling in the centre; it must then be removed from the top, and the beer tunned.

This, to a certain degree, will reproduce fermentation, so that vent must be left for the after-working, which is done by placing a piece of paper over the bung-hole.

When the fermentation has ceased, but not before, then the barrel may be bunged-up; and before doing so, fill up your cask with some beer reserved for that purpose.

It is also necessary that the following objects be kept in view:—

First. That all the strength possible must be obtained from a given quantity of malt, for which the water must be sufficiently hot to extract the saccharine matter, and not so hot as to convert the malt into a paste.

Secondly. That it infuse a sufficient time, and that the smaller the quantity, the longer will be the time required for the infusion.

Thirdly. That it be thoroughly impregnated with the bitter principle of the hop.

Fourthly. To ferment it well; and

Lastly. To fill up the casks before they are bunged down.

Beer may be made of almost any strength; but remember, you must increase the quantity of your hops, according to the time you intend your beer to be kept.

For Fine Welsh Ale.—Pour sixty-two gallons of water (allowing two for evaporation), not quite boiling, on twelve bushels of malt, let it stand till well infused; then infuse eight pounds and a half of

hops in hot water, put the hops and water into a tub, and run the wort upon them, and let them boil three hours; strain off the hops and keep them for small beer. Let your wort stand in the cooler till cool enough to receive the yeast, then put two quarts of the best yeast, stir it several times at intervals; when it has done working, remove the yeast, barrel it, and put a piece of paper over the bung-hole, and leave it for some time before you bung it up.

For Strong Beer.—Infuse fourteen bushels of malt to a hogshead, pour the whole quantity of liquor (hot, but not boiling) on your malt, and let it infuse, closely covered; mash it in the first half-hour, and then let it stand. Let your hops be ready infused with a little nearly boiling water; they must be in the proportion of nearly a pound to the bushel of malt. Run the wort on the hops (ready infused), and boil them two hours from its commencing to boil. Cool a pailful, to which add two quarts of yeast, which will prepare it for adding to the rest, when ready next day. If possible, put them together the same night, let it ferment, and tun it when the beer has done working. Have ready a pound and a half of hops, dried before the fire; put them into the bung-hole, and fasten it up.

For Ale.—Proceed as directed above, using only ten bushels of malt, and eight pounds of hops.

For Table Beer.—Pour a hogshead of water on your mash from the strong beer, using also some of the hops that were boiled; mash, let it stand, then boil, cool, and ferment, then barrel it as for strong beer.

Finings for Beer or Ale.—Put two ounces of isinglass shavings in a quart of the liquor to be cleared, let it stand in a warm place till it is dissolved; draw off a third part of the cask, and mix with it; then add to it a quarter of an ounce of pearl ashes, one ounce of salt of tartar calcined, and one ounce of powdered burnt alum; still the whole well together, return it to the cask, stir it with a stick, and stop it up.

Bottling.—Having your bottles ready, perfectly clean, and your corks selected—(I would advise that at all times the best velvet corks be used, as it will prove eventually cheaper, unless it be

for ginger-beer or any drink to be consumed very quickly, and the commoner corks will answer the same purpose)—it will be necessary to provide yourself with a boot (a round box made of stiff leather, a little larger than the bottle, having a strap to fasten it to the thigh); this is useful in case of a bottle breaking; you do not cut yourself, and the liquor is saved. You also require a wooden mallet, and a pair of cork squeezers. A table and bottling apparatus may be bought complete at a trifling cost at any wine cooper's.

Take care in filling your bottles to leave sufficient space for air, or in forcing the cork you will burst the bottle.

Place a bottle in the boot, select a cork rather larger than the neck of the bottle, squeeze it with your squeezers to render it more supple, then knock it down with the mallet, and proceed with each bottle in the same way.

Your bottles being all corked, you may proceed to packing them or binning; for this you will require some straight, even laths; strew a good layer of sawdust on the floor of your bin, and then place a row of bottles, with their necks to the wall; then place two laths along them, one near their necks, the other near their bottoms, and, if you prefer it, a layer of sawdust to fill up the space; then place another row of bottles, with their necks from the wall, and proceed in this manner till you have packed the whole.

It is requisite that bottles should be placed on their sides, as by that means the fixed air is prevented from escaping by the corks swelling from the absorption of the liquor.

When wine is bottled, the corks are generally done over with wax, which is done by melting in a pipkin some bottle wax, and, while hot, dipping the neck of the bottle, so as to cover the cork, into the melted wax.

Cider, beer, ginger-beer, &c., requires tying or wiring over. Make a loop with the string or wire, and draw another loop through it; the first loop goes round the neck of the bottle, and the other over the cork, then turn back the ends over the first loop, and tie them.

To Sweeten Musty Casks.—Make a strong ley of hard-wood

ash, and pour it in the cask while hot, and repeat as often as required.

Or mix bay salt with boiling water, and pour it into the cask, bung it down, and let it soak for some time, then well shake it.

Or nearly fill the cask with boiling water, then put into it some unslaked lime, and keep up the ebullition for twenty minutes, then bung it down and let it remain till cold; turn it out, and well rinse your cask.

Very musty casks may be made perfectly sweet by mixing half a pint of sulphuric acid in an open vessel with a quart of water, and while warm put it into the cask, and roll it about so that it may pass over the whole of the internal surface. The following day, add one pound of chalk, and bung it up for three or four days more, then wash it out with boiling water. If the cask be old, when you add the chalk the bung must be left out for one hour to let some of the gas escape.

Musty bottles of any description may be rendered sweet in the same manner, only omitting the chalk, as it would burst them.

The coopers clean their casks by taking out the heads and placing them over a brisk fire, so as to completely char the inside; the head is then replaced, and the cask well rinsed with boiling water before using.

NOTE Y, p. 272.

We have mentioned that there are few confectioners now employed in a large household in comparison to former times; this results, not in their art being less appreciated, but from the fact of the best artists having opened establishments of their own, so as to supply many families instead of confining their abilities to one. Formerly, the confectioner was regarded as equal to the cook; and duly so, when we consider the abilities he is required to be possessed of—the knowledge of anatomy, architecture, &c.—in order to produce those beautiful statuettes, temples, minarets, graceful monuments, delicious fortresses

seductive ramparts, Chinese pagodas, men-of-war in full sail, which, as soon as they are on all sides attacked, tottle, fall, and crumble, and no longer present anything but glorious and ephemeral ruins, like every other work of man—all pass away, whether they be temples, columns, pyramids, or pies, “*like the baseless fabric of a vision, and leave not a wreck behind.*”

Both Rome and Greece looked to the productions of their pastrycooks with regard; and history informs us of the number of pies, &c., which were in use in those days; even the Emperor Verus, who condescended to make a pie, barely escaped an apotheosis of which his genius was deemed worthy.

NOTE Z, p. 275.

It is usual for the cook, when he has to present himself for orders, to do so in his full kitchen costume, with his jacket, apron, and cap, and not to remove his cap, even in the presence of Royalty. His dress should be the pattern of neatness and cleanliness, and his manners agree with his dress.

NOTE A A, p. 277.

At this period, the best cooks came from Sicily. Trimalcio, one of the most celebrated, was a native of that island. The Romans, perhaps of any nation, paid the best for the services of their cooks. Eight hundred pounds per annum was the usual salary. But this is nothing in comparison with the magnificence of Antony, who, when he gave a supper to Cleopatra, and she praised it, he called for the cook, and presented him with a city as a recompence. When we consider the immense value of the banquets of those days, which these cooks had to provide, the little supper that is mentioned in Pliny, which Lucullus gave to Cicero and Pompey, cost only 1000*l.* for the three. We also read* of Vitellius spending more than 3000*l.* for each of his repasts; that Galba† breakfasted before daybreak, and that

* Sueton. in Vitell., Dio.

† Sueton. in Galba.

each breakfast would have enriched a hundred families; Geta insisted upon having as many courses as there are letters in the alphabet, and each of these courses must contain all the viands whose name began by the same letter.*

NOTE B B, p. 283.

In the luxurious times of the Romans, the steward (triclinarchus) had to occupy himself with an infinity of details in the kitchen, the cellar, the pantry, the buffet, and the dining-room; another servant (the dispensator) assisted him in apportioning the labour, food, and chastisements. It therefore appears that there were two stewards in the household. The first had to look more particularly after the kitchen, meats, &c., and the other, under his directions, after the servants.—Gruterus.

NOTE C C, p. 296.

The Travelling Groom.—We have quoted a passage of this work (“The Huntsman of Handley Cross”), for no author that we ever read has expressed in so few lines the information of volumes on such a subject; and it is well worthy of the perusal of those who pay particular attention to this department of their establishment.

* Spartan. in Geta.

MISCELLANEOUS RECEIPTS.

THE following have been selected from a large collection of receipts in possession of the writer of this work, as being of considerable utility in a household, and as being not generally known, though even a few of these have crept out in various published collections :—

FOR THE STEWARD.

Pastiles for Apartments, to make.—Take cascarilla bark, powdered, 1 oz. ; Turkey myrrh, ditto, 1 oz. ; flowers of benzoin, 1 oz. ; nitre, powdered, 1 oz. ; charcoal, ditto, 1 oz. ; camphor, 1 oz. Make them into a mass, with, say, the syrup of sugar, or any other syrup, and afterwards form them into cones and dry them in a warm place ; they are then ready for use.

Pot Pourri.—Gather into a large china vase the following materials :—Jasmine, orange, and violet flowers, of each a half-handful (all these flowers used are in their just dried state) ; benjamin, 1 oz. ; storax, 1 oz. ; musk flowers, $\frac{1}{4}$ oz. ; rosemary flowers, 2 pinches ; knotted marjoram, 1 pinch ; angelica root, bruised, 2 oz. ; balm of gilead, dried, 1 handful ; laurel and bay leaves, a few of each ; clove gilliflowers, 1 pint ; 2 Seville oranges, well stuck with cloves, then dried in a cool oven, and pounded ; orris root, bruised, 1 oz. ; lavender flowers, 1 handful. Mix these, or as many of them as you can get, up together in your vase ; then turn them out on some very clean paper, for a few minutes, and, presuming they are well mixed, your next process will be to add to them a peck of beautiful damask roses, and well mix them therewith ; then form your *pourri* into layers, for your vase, and, as you place each layer therein, cover it with bay salt, until you have made up the whole of your vase, or *pot pourri*.

Be particular never to let your vase be uncovered, but when you wish to perfume your apartments. This perfume can always be revived by pouring on the mixture spirits of wine, or pure brandy.

To remove Ink-spots from Mahogany.—Let a few drops of spirits of nitre be put into a tea-spoonful of water, and touch the stain with a feather dipped in the mixture. As it disappears, rub it over with a rag, well wetted in cold water, or else there will be left a white mark, not easy to get out.

To clean Alabaster Ornaments, &c.—If the ornament is but dirty, wash it well with plain soap and water; but, if stained by smoke, or time, &c., then, having washed with the soap and water, cover it with a wash, made of lime, and allow it to remain on it for some hours, when it must be washed off with clean water, and the ornament be rubbed with a soft piece of flannel, when it will appear fresh as new.

Marble, to clean.—Get some powdered pumice-stone and verdigris (in powder), to which add some newly-slaked lime; then mix them together, into the state of putty, and put them into a woollen rag. Put on the stained parts of the marble, and rub it in one direction, after which wash the marble clean with water and soap.

Paperhangings, Scenery, &c., to clean.—Cut a stale quatern loaf into thick slices, and, having well dusted the hangings, &c., commence at the top of them, place your piece of bread flat upon your work, and rub gently up and down, as far as you can reach conveniently, until the part becomes clean; then recommence a little above where you left off, and rub the same as before, taking care to cut away your bread, as it becomes dirty. Do not rub your work horizontally, as it would look streaky, and might tear the paper. The theatres use this mode of cleaning the scenery, which sometimes is of the most delicate colours.

French Oil, for Furniture.—Put into a bottle, alkanet root, 2 drachms; linseed oil, 1 pint; shell-lac varnish, 1 oz.; gum arabic, $\frac{1}{2}$ oz. Mix, and place the oil in a warm place for seven or eight days, till well incorporated, and strain for use.

French Polish.—Put 1 oz. each of shell-lac, mastic, gum-lac, sandrac, seed-lac, and gum-arabic, into a mortar. Reduce them to powder, and put thereto an ounce of virgin wax; immerse them into a bottle, with a quart of spirits of wine; let all stand twelve hours, when the mixture will be fit for use. In using this, it will be found

necessary to occasionally moisten the wad, or rubber, with a little raw linseed oil.

French Polish, for Dark Woods.—Take gum-mastic, powdered, 4 drachms; gum-guaiacum, ditto, 4 drachms; seed-lac, ditto, 2 ounces; dragon's-blood, ditto, 4 drachms. Put the above into two pints of spirits of wine; well mix them in a closely-stopped bottle, which submit for three hours to a gentle heat, till dissolved. Afterwards strain the mixture into a bottle, and put therein half a gill of the best linseed oil, and well mix, when it is fit for use.

French Polishing, instructions on.—If the wood to be polished be new, you must first lay over it a coat of size, as should also be done if it be of a coarse grain, or porous, which is sometimes the case; the size will remove the porosities, and enable you afterwards to obtain a good polish. That done and dry, you must give it an even surface by carefully rubbing it with glass-paper. Your next process must be to make a circular wad, about the size of a bung, of drugget, or carpet, or list, choosing its softest side, and placing over it a piece of very soft, well-worn linen. The wad must have but very little of the liquor put upon it at a time, and that, when applied to the table, &c., must be well rubbed lightly and circularly over about a foot at a time, till all be covered. In some cases the wood will require, from its texture, to have this repeated four or five times, and never leaving off till the linen, at the end of your wad, is quite dry. The rags in use must always be free from grit or dust, both before and during the operation, and the work be performed in a well-warmed room, so as to preserve the varnish from chilling.

Lamp Smoky, to prevent.—Soak a clean wick in strong vinegar, and then dry it before the fire; when put in the lamp it will burn brightly, pleasantly, and sweetly, and well repay the trifling trouble.

Rats, to destroy.—Mix $\frac{1}{2}$ lb. of lard with 1 lb. of carbonate of barytes, and place it in their haunts. The mixture is without scent and taste, and is impalpable, but productive of intolerable thirst, which drives the animal to drinking and to death.

Another plan is to fry some small pieces of sponge in dripping, or well cover them with honey, and place them near the holes. When the rats eat, their voracity will be satisfied, since the sponge will disend their intestines and burst them.

Another plan is to mix lard and arsenic, and spread them upon bread, putting a piece into the different rat-holes.

Another is to mix well with $\frac{1}{2}$ pint of oatmeal half the quantity of plaster of Paris, all in powder, and place it about where the rats infest, when you will find them to have eaten till death. This last, or fourth plan, is equally serviceable to free the house of black-beetles, cockroaches, &c.

To destroy Black-beetles, Ants, &c.—A correspondent of the *Penny Illustrated Paper* says he has used the following simple remedy for the destruction of ants and black-beetles for many years, and has never known it to fail:—Take some unsalaked stone lime (say half a bushel), lay in a heap upon a stone or brick floor; then take about a pound of sulphuric acid, and put it into a pint of water; with this liquid, sprinkle the lime gently until the whole drops into a dry powder, which throw plentifully down the holes and about the places where the vermin come. A correspondent of the *Builder* says if every householder in London would use this remedy, not a black-beetle would be found.

Slugs, to destroy.—Take a cabbage-leaf, rub it with butter, and warm it before the fire; then throw it in the place where slugs come. After a short time, you will find it completely covered with them; next, sprinkle a handful of salt upon them, which will immediately dissolve them.

FOR THE BUTLER.

Decanters and superior Bottles, to clean easily.—Be they even in the dirtiest state, the mode will be, to throw into them a little small, but not quite powdered, charcoal, with a little rough sawdust, adding a little muriatic acid, diluted with water, so as to half fill the bottle; shake well, and afterwards well cleanse with water, or a mixture of chlorate of lime and water.

Dye on the Hands, to remove.—Pour a very small quantity of oil of vitriol into some cold water, in a wash-hand basin, and wash the hands therein, without soap. The dye will soon come off, and then wash in warm water and soap—having the acid all clean washed off before any soap touches the hands: or, use chlorate of lime.

Silver and plated things, to clean.—If much tarnished, boil them

in hartahorn shavings and water, and afterwards polish off with spirits and whiting.

Plate, silversmiths' mode of cleaning.—Form of levigated boneashæ, or levigated calcined hartahorn, a paste with spirits of turpentine, and use in the usual way of cleaning plate with whiting.

*Another mode is:—*Put into one gallon of water half an ounce of argol and half an ounce of alum, and boil therein your articles of plate, when you will find they will take a brilliant whiteness. Should you add a small quantity of the spirit of salt, it will yield the beautiful black polish. Should you wish your silver to carry that fine appearance of polished steel it bears when new, you must use some of the clip, as it is called, but which is the calcined clunch of the Staffordshire mines.

To make Punch.—A beautiful flavour is given to punch by adding eight grains of flour of benzoin to half a pint of rum, and mix in the usual way.

To make Bishop.—Select, a day before you require the bishop, three smooth-skinned bitter oranges; let them be large, and grill them over a slow fire; get a small punch-bowl, into which put your oranges, and dissolve in half a pint of Bordeaux $1\frac{1}{4}$ lb. of loaf sugar, which pour on your oranges, and cover them with a plate. Just before requiring them for service, on the following day, cut and squeeze them through a sieve, so straining them into a jug, which has in it $1\frac{1}{2}$ pint of Bordeaux, which is very hot; and, if you find there is not enough sugar, add to the taste. In winter season, this is served hot, and in large glasses; if required in summer, it can be iced.

Champagne or Claret Cup, to make.—The following is a receipt for making a champagne or claret cup, which on occasions of great entertainments I have made use of, and have always found it greatly approved, more especially in the height of the season:—3 bottles of claret, $\frac{2}{3}$ pint of curaçoa, 1 pint of sherry, $\frac{1}{2}$ pint of brandy, 2 wine-glasses of ratafia, 3 oranges and 1 lemon cut in slices, some sprigs of green balm, some sprig of burridge, a small piece of rind of cucumber, 2 bottles of German seltzer, and 3 bottles of soda seltzer; stir this together, and sweeten with capillaire, or pounded sugar, until it ferments. Let it stand one hour, and then strain and ice it well, and it is fit for use. The same for champagne, using champagne instead of claret, and noyeau instead of ratafia.

Bottle-wax.—Put into a pipkin 2 oz. of beeswax and $\frac{1}{2}$ lb. of rosin; melt them over a fire, and then, while hot, stir in some Venetian red, or lampblack, or any other colour you may wish to make. Apply the wax while hot.

Casks, &c., how to sweeten.—Melt some brimstone, into which plunge some cut slips of rags, and, when well dipped, dry them, and they will be fit for use. When required, light one of the prepared slips, and put it through the bung-hole into the cask requiring to be sweetened; fasten the other end of the slip of rag with the bung, taking care to drive the bung tightly into the cask. Let it remain a few hours, then remove it, and well rinse your cask, when you will find it well fitted for use.

Or, make a strong ley of hardwood-ash, and pour it into the cask while hot, and repeat it as often as required.

Or, nearly fill the cask with boiling water, and add some unslaked lime, and keep up the ebullition, or boiling, for twenty minutes. Afterwards bung all closely, and so let it remain till cold; then turn out the mixture, and well rinse the cask with clean water.

Or, mix boiling water and bay salt, pouring them into the cask; closely bung, and let it remain for some time, well shaking it; rinse it with clean water, and it will be ready for use.

You may make a very musty cask quite sweet by mixing half a pint of sulphuric acid in a large basin or pan, with one quart of water, and, while warm, pour them into the cask, rolling the cask over and about, so that the liquor passes over all the surface of the inside; and, next day, add 1 lb. of chalk, and bung up the cask for four days longer, after which well rinse it with boiling water. Should the cask be old, you must, when adding your chalk, as before named, let the bung be out for an hour, so as to let some of the gas escape.

The coopers' mode is to take out the heads of their casks, when cleaning them, and place the casks and heads over a brisk fire, well charring their insides; the heads are afterwards replaced, and the casks well rinsed with boiling water, when they are fit to use.

FOR THE VALET.

Boots and Shoes, how to manage.—Great care and order are necessary in the management of boots and shoes, by neglecting which, not

only much trouble, but often serious loss occurs. What is more dangerous than a wet foot, which is sometimes caused by merely a neglected crack, in the first instance? As soon as the new boots are brought from the maker, let them be worn once or twice, at the least, so that they may be moulded into the form of the foot and instep, and thus become easy to the wearer. Then bone them into thorough suppleness, and put them by for three days; after which, clean them, as though they were to be worn. Next, well rub into them a little neat'sfoot-oil, and put them by again, in a dry place, for fourteen days, when they will be fit for wearing. Next, they should be worn two or three times on wet days, and be polished with common blacking, which will season the boots, and afford the cleaner an opportunity of exhibiting the quality of his blacking and varnish. A pair of boots should never be worn the same day they are varnished, but be kept for twenty-four hours in a dry place. If they are worn too soon, they lose their gloss or polish, and become dull in the wearing. They should not be allowed to be put by too long, for then the varnish will crack on them, when worn. Six pairs of boots are sufficient stock for the valet's emergencies, say, the three oldest pairs varnished, one pair blacked for wet weather, and two pairs put by to season. Afterwards, let the pair first worn be washed and put in store till the others have been worn. Thus each pair can be worn in succession. Should shoes be worn in the evening, the same course of proceeding as in boots may be adopted. As soon as one pair of boots becomes unfit to wear, replace them by one of the new pairs from the store, which will be well seasoned. You can black them for wet weather, taking care to take the last blacked pair into your stock of varnished boots. Now it is time to order another pair to put away to season, by which means there will always be a stock ready for use. It is by order and attention like this, only, that a valet can be ready at all times. Sometimes, it will happen that his master will rise earlier than his usual time, or suddenly wishes to go upon a journey; or the valet may be away upon the business of his master, when he wishes to dress; and how satisfactory it must be to the valet to know that all things are in their proper places for his master's choice.

Boot Powder.—This is formed by merely reducing to powder some fine French chalk, when it is ready for use.

Boots, Shoes, &c., Varnish for.—Boil twopennyworth of gum *rabic* and a quart of the best writing ink, in a middling-sized pipkin;

when the gum is well dissolved, put four ounces of sugar-candy, which stir till all the candy is dissolved, when add a dessert-spoonful of treacle; afterwards simmer all for a little while, say seven or eight minutes. Remove the pipkin from the fire, and, when cooled a little, add $\frac{1}{2}$ of a tumbler of spirits of wine, immediately covering the pipkin with a plate, or a board, to prevent the spirit evaporating. Test it by dipping your finger in the varnish, and rubbing what is on your finger thinly upon a shoe or boot, and expose it to a gentle heat, after which let it stand a little while, till quite dry, and then bend the leather, which, if it cracks, proves there is an excess of spirit, which can be qualified by adding a little more gum arabic. When the leather on being bent throws out a dull instead of a brilliant polish, add more candy to your mixture. The treacle dulls or softens the varnish, the sugar hardens it, the spirits dry it, and the gum preserves and binds it. The usual care must be used to preserve the varnish from all dust and grit; for, should any be allowed to enter it, it will spoil all your work, and scratch instead of giving a brilliant polish.

To remove Grease, &c., from Leather-Breeches, &c.—Get two table-spoonfuls of spirits of turpentine, half an ounce of mealy potato, and add some Durham mustard, with a little vinegar. Rub the spots with this mixture, and, when perfectly dry, well rub and brush the part spotted.

To remove Grease from Leathers, &c.—Apply the white of an egg to the part; dry the leathers then, either before a fire, or by the sun; after which you can brush off.

Wet Clothes, their treatment.—Use a wet hat in the handling as gently as possible; dry it with a silk handkerchief, rubbing very gently, and, when nearly dry, apply a soft brush; but, should its fur stick together in any part, then dip a sponge in beer or vinegar, and damp it lightly; after which, brush it till dry. The stretcher, or stick, must be put into the hat, if damp, so as to preserve the shape. Coats and trousers, when wet, should be wiped down the way of the nap of the cloth, by applying a silk handkerchief, or a sponge. Boots or shoes, when wet, must not be placed near the fire.

Perfumed Leather and Perfumed Gloves.—Take of civet 2 drachms, ambergris 2 drachms, and flour of butter $\frac{1}{2}$ oz.; mix all well together, and rub your powder delicately through the inner and outer parts of the gloves.

Take of spirit of cloves 2 drachms, frankincense 2 oz., spirit of mace 2 drachms, scent of roses 1 oz.; well mix, and afterwards put them up in small packets, quite flat, and place those gloves you wish scented, say four packets, between every dozen pair.

Gloves should, when brought from the warehouse, be placed upon clean white linen cloth, in a room or apartment quite free from dust, where they should be often turned over, so as to cleanse them of the smell they necessarily imbibe during their making up. The freeing them wholly of this smell must be strictly attended to before you venture to perfume them.

Tooth Brushes, before being put away, should be well cleansed and dried, since they are apt to imbibe a bad smell from their use, and particularly when they are impregnated with the impurities of the teeth.

Tooth Powder.—Take bole-ammoniac, $\frac{1}{2}$ drachm; gum myrtle, powdered, $\frac{1}{2}$ oz.; cream of tartar, 1 drachm; Peruvian bark, powdered, $\frac{1}{2}$ oz.; mix all well in a mortar, and it is fit for use. A paste of it can be made by adding as much honey as the thickness you wish the paste to be.

Blacking, to make.—Take spermaceti oil, 8 oz.; treacle, 24 oz.; ivory black, 24 oz.; vinegar, 8 pints; mix all well together, then bottle; at the end of three days, it can be used. The advantages of this blacking are, that it gives a most beautiful polish, but requires a little more labour than the usual blacking does; next, it is very nourishing to the leather, and quite free from any vitriolic injuriousness.

Perfume for Apartments.—Take of benjamin, 1 oz.; storax, 1 oz.; galbanum, 1 oz. Well powder, and afterwards mix them up with oil of myrrh. When required, burn a little at a time, in a shovel, or hot chafing-dish.

Perfume for Wardrobes, Drawers, &c..—Take of cedar and rhubarb wood and cloves, of each two ounces, beat all into a powder; then put the powder into small bags, and distribute them about your wardrobe, or drawers, or cabinet at pleasure.

Or, take of musk powder, 8 dwts.; orris powder, 8 oz.; and distribute as above.

Take coriander seeds, 4 oz.; orris root, 4 oz.; yellow saunders, in gross powder, 4 oz.; oak clippings, or shavings, powdered, 2 lbs.; calamus aromaticus, 4 oz.; cloves, 4 oz.; rose leaves, dried, 4 oz.; lavender flowers, 4 oz.; cinnamon, 4 oz. Well bruise all the hard substances first, and then add together, bringing in the cloves, cinnamon, &c.; afterwards pound them, and well mix altogether, when you may sew them and place them in bags, according to taste.

Decanters, Toilet-Bottles, &c., to clean.—Put a table-spoonful of salt and a potato, cut in slices and pieces very small, into your bottle; add two table-spoonfuls of water, a little muriatic acid, diluted, and a little charcoal, finely powdered; shake all well, and afterwards well rinse with cold water.

Silk and Satin Waistcoats, Cravats, &c., to take Grease out of.—Put some finely-powdered French chalk over the grease, and hold the silk to the fire, when the grease will be melted by the heat, and afterwards absorbed by the chalk. You may then rub or brush it clean.

Silver Lace, to clean.—Take a quarter of a pound of yellow soap, and, after cutting it into shreds, throw it into three pints of clear water; put the lace therein, after sewing it up in a cotton or linen cloth, and boil it. Next wash it in clean water; but, if it looks discoloured in any part, use a little warm spirits of wine, to give it brilliancy.

Gold Lace, to clean.—Take as much burnt Roche alum as required, and, after sifting it to a very fine powder, rub the lace with it, using a very soft brush; afterwards brush out the powder which has remained, with a clean white brush.

Faded Black Cloth, to revive.—First, let the coat, or trousers, be well beat and brushed, carefully freeing them from all dust; next, boil a little logwood, say, three ounces, for half an hour. Dip your coat first in some warm water, and squeeze out, and put it into the boiling logwood liquor. Let it boil for half an hour; then take it out, and add a small piece of copperas to the logwood liquor; boil the coat for another half hour; put it in the air, on a line, for one or two hours to dry; afterwards rinse it through some cold water, and again dry it; then brush it with a soft brush, the hairs of which you had previously rubbed with a drop or two of olive oil.

Put into five pints of water the following:—Logwood, 16 oz.; Aleppo galls, 8 oz.; copperas, 4 oz.; boil them for two-and-a-half

hours, till reduced so low that you can obtain three pints of liquor therefrom. The coat or trousers must be first well beaten and brushed, and all grease be removed; then stretch upon a table, brush the mixture all over it; after this put a stick through the sleeves, and hang the garment on a line, exposed to the air, to dry; afterwards brush it well with the usual clothes' brush, when it will be ready to put on.

Scarlet Hunting-coat, to remove stains.—Procure a little black soap, and mix with it the juice of the soap-wort, pressed out by bruising; wash the stained scarlet several times over with this mixture of soap and juice, repeating it each time, on its drying, when the spots will be effectually removed.

Black Cloth, Cravats, &c., to remove spots or stains from.—Take two quarts of water, into which put a large handful of fig-leaves, and boil until the liquid is reduced to half; press the leaves well, when you may bottle the liquid for use. When wanted, merely rub the cloth, &c., where stained with the liquor, by the sponge; when dry, the spots will be removed.

Marrow Pomatum, to make.—Get the bones of a leg of beef, and extract the marrow, which melt in the usual way in water, and strain into cold water; afterwards, when cold, scrape off whatever dregs may have fallen to the bottom of the fat; then wash the mass two or three times in cold water; afterwards remelt, putting in therewith, to each ounce of fat, $\frac{1}{2}$ drachm of white wax; let it cool, and then scent as you like.

The Care of Furs.—After the winter season, when furs are put away in the wardrobe till the coming November, let them lie in a large drawer, which is lined with cedar, or well furnished with cedar-pencil shavings, amongst which you have placed some small pieces of gum-camphor. Make it a duty every month to take out the furs, look at them in the sun, to see that no insects have deposited their eggs therein, and then lay them on your clothes tree, and beat them with a light cane, when you may return them to your drawers. Furs being, in some cases, very expensive, great care should be used with them, to protect them, not only from the insect, but from damp occasioned by being allowed to remain too long without exposure to the air.

Cold Cream.—Put into a water-bath 1 drachm of white wax, 1

oz. of the oil of sweet almonds, and 1 drachm of spermaceti, and melt them therein; when well dissolved, pour the mixture into a marble mortar, or a basin, and stir it with spatula, or a wooden spoon, till it becomes quite smooth and cold; after which add to it $\frac{1}{2}$ oz. orange-flower water, gradually stirring all in, till it assumes the appearance of cream, when you can pot it for use.

FOR THE GROOM OR COACHMAN.

Harness-blacking.—Take 6 oz. of sugar-candy, 6 oz. of bees-wax, and 2 oz. of mutton suet, and dissolve in water 1 oz. of indigo and 2 oz. of soft soap; melt them all, and, when well mixed, add 1 gill of turpentine. Apply this with a sponge to the harness, and polish off with a brush.

Or, melt 6 oz. of bees-wax, 2 oz. of mutton suet, and $\frac{1}{4}$ lb. of lamp-black, and add 1 gill of turpentine, 2 oz. of Prussian blue, in powder, 1 oz. of indigo blue, ground, 6 oz. of sugar-candy, melted in a little water, and 2 oz. of soft soap; mix them, and simmer over a fire for a short time, then add 1 gill of turpentine. Lay the mixture on the harness with a sponge, and polish off.

Brass, to clean.—Take rotten-stone, 4 oz.; cream of tartar, 1 oz.; soft soap, 1 $\frac{1}{2}$ oz.; mix all with a little water, and rub on the brass with a soft leather; polish with a dry leather.

Anti-Attrition.—Add to 4 lbs. of hog's-lard, or tallow, 1 lb. of plumbago, and well incorporate them. A small quantity of this mixture will suffice, and prove better than any grease that can be obtained.

INDEX.

Abbreviations, 264
Addresses, 260
Agro dolce sauces, 63
Albumen, 49
Alcohol in wines, 202
Analytic cookery, 15
Art of cooking, 11
 eating, 14
Athenian dinner parties, 39
Bachelor at home, 181
Ball, the, 173
Banquet, the, 103
Batterie de cuisine, 52
Beaumont, Dr., 44
Beef, English, 36
 French, 36
Beurre noir, 33
Bills of fare, 111, 134, 154
Boiled fowls, 37
 meats, 36
Brewhouse, 213
Broiling, 64
Butler, 213, 269
 under, 253
Butler's pantry, 256
Carême, 281
Carving, 190
 Soyer on, 195
Cellar, 208
 contents of, 208
Chasseur, 257
Characters, 321
Clubs, 140
Coffee, 97
Confitures, French, 80
Confessioner, 270
Cook, 274
 pastry, 273
Cookery, oriental, 32, 15
Cooking, philosophy of, 53
Courier, 297
Crecy soup, 32
Cuisine, maquée, 15
Cutlets, veal, 33
Dodsley, 228
Déjeuner à la fourchette, 126
Digestion, 41
 Dr. Combe, 44, 19
 Dr. Hunter, 20
Dinner, 101, 170
 à la Russe, 146
 how to give, 83, 11
 hour named for, 83
Dry toast, 27
Dishes, hot-water, 88
Economy, domestic, 2
Entrées, 94
Esterhazy, Prince, chop, 38
 ball, 181
Family leaving town, 298
Footman, 247
Fowls, new way to cook, 37
Field of the Cloth of Gold, 53
Fire, 86
Fish, 55
Frying, 66
Gastaldy, Dr., 82
Gastronomy—on carving, 195
Genlis, Madame de, 29
Gluten, 32
Groom, 290
 travelling, 292
 of the chambers, 259
Hiring, contract of, 309
Home, not at, 245
Hops, 225

INDEX.

Hors-d'œuvres, 150
Household mismanagement, 3
Ice fruits, 95
,, house, 229
,, water, 93
Institutions for servants, 305
Introduction, 1
Lamps, 197
Law cases between master and servant, 307
Laying the cloth, 156
Liqueurs, 97, 28
Loin of mutton, 27
Louis XVI., 28
Malt, 220
,, tests, 223
Martin, St., experiments on, 44
Maintenon cutlets, 28
Madame de Maintenon, 28
Master responsible for his servant, 307
,, property in his servant, 308
,, to servant, duty of, 312
Medicine chest, 233
Mismanagement of a household, 3
Moveable portico, 183
Mutton, saddle of, 27
,, loin of, 27
Napoleon, 13
Nero, 79
Notes A to C C, 323—359
Ornaments on the table, 87
Omelettes, 68
Osmazome, 50
Oysters, 89
Porter, house and hall, 240
Pilau, 32
Piquant sauce, 33
Potatoes, 32
Pot-au-feu, 24
Preface, iii.
Provocatives, 91
Quin, 17
Rice, 32
Receipts, 360
Roasting, 57
Salad, 187
Servants, 4
Servants' characters, 321
,, compelled to defend a master, 309
,, duty of to master,
,, law cases, 307
,, liability of, 311
,, out of place, 301
,, protection in his master, 309
,, rights of, 310
,, testimonials, 321
Soup, 49, 50
Stables, 286
Steward, 283
Steward's-room boy, 236
Stone, Young, 238
Starch, 32
Suet dumpling, 48
Sugar, 32
Talleyrand, Prince, 92
Tea, 99
Tomata sauce, 53
Trimalchio's feast, 40
Usher of the servants' hall, 235
Valet, 267
Vatel, 105
Vegetable diet, 40
Vegetables, 75
Waiter, 251, 227
Waiting at table, 156
Ward, Baron, 228
Wine, 202
,, alcohol in, 202
,, decanting of, 210
Wines, 96, 106, 149
Wild duck, 63
Wolsey, Cardinal, 34
Wynne, Sir Watkyn W., 65

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